



CUPITT'S

ESTATE

RESTAURANT 3-COURSE MENU - 85pp ADD PAIRED WINES - 40pp

MARINATED ALTO OLIVES - 9

APPELLATION OYSTERS, CUCUMBER VINAIGRETTE - 4.5 EACH

CRUMBED OYSTER, GARDEN TOBASCO, MARIE ROSE - 5 EACH

CUPITT HOUSE BAKED SOURDOUGH, PEPE SAYA'S CULTURED BUTTER

CHOICE OF:

MUSSELS AND CLAMS, LEEKS, SAMPHIRE, CHARDONNAY VINEGAR, SEAWEED BUTTER

2020 Cupitt's Estate Rosie's Rosé

CRUMBED LAMB CUTLET, CRUSHED PEAS, OLIVES, CAPERS, GARDEN HERBS

2020 Cupitt's Estate Sorrellina Sangiovese

SMOKED TOMATO 'PANZANELLA', SOURDOUGH, ROASTED PEPPERS, GARDEN HERBS

2020 Cupitt's Estate Roussanne

CHOICE OF:

PAN-FRIED MURRAY COD, TUSCAN KALE, WARRIGAL GREENS, GARLIC SCAPE BUTTER SAUCE

2021 Cupitt's Estate Sauvignon Blanc

SEARED DUCK BREAST & CONFIT LEG, GARDEN BEETROOTS, BURNT ONION, MULBERRY VINAIGRETTE

2017 Cupitt's Estate Carolyn's Cabernet Sauvignon

ROAST EGGPLANT CASARECCE, FERMENTED SHIITAKE MUSHROOMS, CHILLI, PANGRATTATO

2020 Cupitt's Estate Tempranillo

CHARGRILLED WAGYU ROST BIFF, ASPARAGUS, DUSTY DOG SHIRAZ JUS (\$20 SURCHARGE)

2018 Cupitt's Estate Dusty Dog Shiraz

SIDES

GARDEN LEAVES, HERBS, FLOWERS, PARNELL'S HONEY MEAD VINAIGRETTE - 12

KIPFLER POTATOES, PRESERVED LEMON AND CHIVE BUTTER - 12

GARDEN GREENS, PINE NUTS, DRIED OLIVES - 12

CHOICE OF:

DARK CHOCOLATE MOUSSE, WHOLE ORANGE SYRUP, GARDEN FLOWERS

NV De Bortoli Tawny Port

COCONUT PANNA COTTA, FRESH AND DRIED BERRIES, PISTACHIO

NV Cupitt's Estate Prosecco

CUPITT'S FROMAGERIE CROOBYAR, HONEY, PICKLED CELERY, BACCOS LEAVES

2021 Cupitts Botrytis Viognier

SUNDAY LIFE ESPRESSO MARTINI