



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 TABASCO, MARIE ROSE - 5 EACH

CUPITT FROMAGERIE WHIPPED FETA, ROE, CHIVES, SOURDOUGH FLATBREADS - 16

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

VEAL CARPACCIO, CUPITT'S EGGS, SMOKED HORSERADISH MAYONNAISE, CELERY, CAPERS, CHIVES

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 (\$15 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

GREEN BEANS, 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 FLOR AZUL, HONEY, PICKLED CELERY, BACCOS LEAVES

2013 Cupitt's Estate Late Harvest Riesling

SUNDAY LIFE ESPRESSO MARTINI



CUPITT'S

E S T A T E

Optional Tasting Menu available for groups of 2 or more

CUPITT'S TASTING MENU - 115PP
ADD PAIRED WINE - 50

APELLATION OYSTER, CUCUMBER VINAIGRETTE (4.5)

CUPITT FROMAGERIE WHIPPED FETA, ROE, CHIVES, SOURDOUGH FLATBREADS

SMOKED TOMATO 'PANZANELLA', SOURDOUGH, ROASTED PEPPERS, TOMME DE CHEVRE
2020 Cupitt's Estate Roussanne

PAN-FRIED MURRAY COD, TUSCAN KALE, WARRIGAL GREENS, GARLIC SCAPE BUTTER SAUCE
2021 Cupitt's Estate Sauvignon Blanc

CHARGRILLED WAGYU ROST BIFF, ASPARAGUS, DUSTY DOG SHIRAZ JUS
2018 Cupitt's Estate Dusty Dog Shiraz

KIPFLER POTATOES, PRESERVED LEMON AND CHIVE BUTTER

DARK CHOCOLATE MOUSSE, WHOLE ORANGE SYRUP, GARDEN FLOWERS AND ZEST
NV De Bortoli Tawny Port

Our menus are seasonal; subject to availability and may change without notice.

Special dietary requirements can be catered for with advance notice

Group Menus are required for 10 or more adults.

Kids Menu available



CUPITT'S

E S T A T E

CUPITT'S VEGETARIAN TASTING MENU - 95PP **ADD PAIRED WINE - 50**

CUPITT FROMAGERIE WHIPPED FETA, CHIVES, SOURDOUGH FLATBREADS

SMOKED TOMATO 'PANZANELLA', SOURDOUGH, ROASTED PEPPERS, TOMME DE CHEVRE
2020 Cupitt's Estate Roussanne

FRIED SPICED CAULIFLOWER, SMOKED ALMOND CREAM, BUCKWHEAT, CAPERS, SEEDS
2020 Cupitt's Estate Chardonnay

ROAST EGGPLANT CASARECCE, FERMENTED SHIITAKE MUSHROOMS, CHILLI, PANGRATTATO
2020 Cupitt's Estate Tempranillo

GREEN BEANS, PINE NUTS, DRIED OLIVES

COCONUT SAGO, FRESH AND DRIED BERRIES, PISTACHIO
NV Cupitt's Estate Prosecco

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Kids Menu available