



# 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'S 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*

BEEF CARPACCIO, CUPITT'S EGGS, SMOKED HORSE RADISH 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