



CUPITT'S

E S T A T E

RESTAURANT GROUP DINING MENU

Designed for groups of ten or more, this group Dining Menu includes three courses with sides designed for sharing. The menu features items from the seasonal menu and some of Cupitt's Estate favourites.

85PP

Appellation Oysters, Cucumber Vinaigrette 4.5 each

ENTREE (Served Shared-Style)

**Cupitt Fromagerie Whipped Feta, Trout Roe, Chives, Sourdough Flatbreads
Veal Carpaccio, Garden Eggs, Smoked Horseradish Mayonnaise, Celery, Capers, Chives**

MAIN (Served Shared-Style)

**Slow Roasted Lamb Shoulder with White Wine and Rosemary
Pan Fried Blue Eye Cod, Tuscan Kale, Warrigal Greens, Garlic Scape Butter Sauce, Parsley Oil
Kipfler Potatoes, Preserved Lemon and Chive Butter
Green Beans, Toasted and Crushed Pine Nuts, Dried Olives**

DESSERT (Served Alternately)

**Dark Chocolate Mousse, Whole Orange Syrup, Garden Flowers and Zest
Coconut Panna Cotta, Fresh and Dried Berries, Pistachios**

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

Special dietary requirements can be catered for with advance notice.

Kids Menu available for children under 12.

Please note that a 10% gratuity applies to the final bill for all groups of 10 and above.