



CUPITT'S

ESTATE

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

MARINATED ALTO OLIVES - 9

CRUMBED OYSTER, GARDEN TOBASCO, MARIE ROSE - 5 EACH

APPELLATION OYSTERS, CUCUMBER VINAIGRETTE - 4.50 EACH

CHOICE OF:

BUTTERNUT PUMPKIN & CUPITT'S FETA, CHARRED FLATBREAD, PICKLED BROWN ONIONS

CUPITT'S ESTATE 2021 BOUT À BOUT

POACHED OCTOPUS, CHORIZO, JERUSALEM ARTICHOKES, PEPPERS, HORSERADISH, FERMENTED CHILLI

CUPITT'S ESTATE 2021 'GOLDIE' GRÜNER VELTLINER

.CONFIT DUCK PEARL BARLEY RISOTTO, SPECK, FENNEL, GARDEN HERBS

CUPITT'S ESTATE 2021 GAMAY

JERVIS BAY MUSSELS, LEEKS, SOUR CREAM, LEMON VERBENA

CUPITT'S ESTATE 2021 ROSIE'S ROSÉ

CHOICE OF:

FRIED EGGPLANT 'MOUSSAKA', SALTED RICOTTA, CURED EGG YOLK

CUPITT'S ESTATE 2021 GAMAY

CRISPY SKINNED BARRAMUNDI, CAULIFLOWER & MISO, CHARRED FLORETTO, CITRUS & CHARDONNAY

CUPITT'S ESTATE 2021 SAUVIGNON BLANC

ROAST SPATCHCOCK, LOCAL MUSHROOMS, SAVOY CABBAGE, FRIED BREAD & SAGE

CUPITT'S ESTATE 2019 SYRAH

CHARGRILLED WAGYU ROSTBIFF, BURNT ESCHALLOTS, SPECK, MERLOT VINEGAR BUTTER & JUS (\$15 SURCHARGE)

CUPITT'S ESTATE 2019 DUSTY DOG SHIRAZ

SIDES

STEAMED CHAT POTATOES, ROSEMARY, THYME & OREGANO BUTTER \$12

BLANCHED BROCCOLINI, CRUSHED GARDEN HERBS \$12

CHOICE OF:

STICKY MANDARIN PUDDING, CARAMELIZED SEGMENTS, MASCARPONE

2021 CUPITT'S BOTRYTIS VIOGNIER

CHOCOLATE MOUSSE 'KINGSTON', MILK CARAMEL, COCONUT AND PRETZEL

2021 CUPITT'S BOTRYTIS VIOGNIER

CUPITT'S FROMAGERIE 'MILTON', APPLE AND PERSIMMON GEL, BACCOS LEAVES

2021 CUPITT'S BOTRYTIS VIOGNIER

AFFOGATO - VANILLA ICE CREAM, GUERILLA COFFEE, FRANGELICO LIQUEUR

ESPRESSO MARTINI

Menu is subject to change

Credit card surcharge 1.5%

Debit card surcharge 0.8%