

CHEFS MENU

Summer

\$110pp

focaccia / cups estate olive oil

asparagus tartelette / herb emulsion / flinders kelp furikake

prawn toast / black garlic / oyster leaf

honey roasted scallop / pumpkin / finger lime / caramelised garlic

kingfish crudo / kombu & sudachi / apple / beach herbs

gnocchi / white zucchini / broad beans / pinenut

hibachi grilled beef / hollandaise / kimchi

sicilian donuts / baked white chocolate / strawberry / vanilla ice cream

THE CUPS ESTATE
Mornington Peninsula

CUPS ESTATE WINES

estate grown, single vineyard wines, reflecting our unique coastal location...

2015 Cups Cuvee 18 / 75

méthode traditionnelle sparkling, aged 6yrs on lees, 85% Pinot Noir, 15% Chardonnay

2022 Pinot Gris 13 / 55

ripe pear & quince notes, crisp & clean finish

2023 Chardonnay 18 / 75

Med to full bodied Chardonnay with stone fruit & subtle brioche notes

2021 Pinot Rosé 12 / 48

100% Pinot Noir Rose, dry style - strawberry & vanilla notes, versatile food wine

2021 Pinot Noir 16 / 65

regional specialty, smooth, earthy notes with uplifting cherry & plum fruit notes

2021 'Raimondo Reserve' Pinot Noir 21 / 85

our premium pinot noir, intense fruit & forest floor notes, excellent structure

2022 Merlot 12 / 45

light bodied merlot with smoky black currant notes

2018 Syrah 13 / 52

light bodied shiraz, black forest fruit & spice, silky tannins

2018 Sparkling Shiraz 16 / 65

the festive season in a bottle

2016 Moscato 11 / 40

light dessert wine, 6.5% alc, musk & floral notes

COCKTAILS

Espresso Martini 20

Pornstar Martini 20

Limoncello Spritz 18

BEER & SOFT DRINKS

Peroni Nastro Azzuro- (330ml bottle) 10

Coke, Lemon Lime Bitters, Lemonade, Sparkling Orange, Apple & Orange Juice 5

Surcharges:

1.4% Surcharge applies to all card payments

15% Surcharge applies on Public Holidays