

# THE CUPS ESTATE

*Mornington Peninsula*

## CHEFS MENU

*Our Chefs Menu is designed to showcase our favourite dishes.  
All six dishes are served in the centre of the table, over two courses.  
\$65pp*

### *First Course*

**Kingfish Crudo**- cured hiramasa kingfish / persimmon / desert lime oil / davidson plum

**Beetroot Caprese**- roast beetroot / fior di latte / fig / prosciutto / dukkah / truffle oil

**Scallops**- pan fried scallops / cauliflower / chorizo / apple & yuzu / herb oil

### *Second Course*

**Octopus**- hibachi grilled octopus / romesco / pancetta / confit kipfler / leek

**Beef Cheek**- slow cooked beef cheek / parsnip cream / pearl onion / garlic shoots / beef jus

**Caulini**- flowering cauliflower / chimmi churri / pangrattato

## *Optional Additions...*

**Calamari Taco**- piquillo salsa / pickled red cabbage / coriander / black sesame 7ea

**Parmesan & Truffle Fries**- french fries / parmesan / truffle mayo 10

## DESSERTS & CHEESE

**Prickly Pear**- prickly pear ice cream / lemon myrtle cream / pistachio & raspberry crumb 15

**Sfincci**- sicilian donuts / white chocolate ganache / strawberry / vanilla ice cream (3pcs) – extra pc \$5ea 15

**Cheese Board**- 3 cheeses listed below, lavosh, quince paste, fruit & muscatel 32

**Brie**- Brillat-Savarin Affine, AOP, Cow's milk, (Gilly-les-Citeaux-France)

**Blue**- Bleu d'Auvergne AOP, Cow's milk, (Auvergne-France)

**Semi Hard**- Belfaux Swiss Gruyere AOP, Cow's milk (Switzerland)

## CUPS ESTATE WINES

**2014 Cups Cuvee**

16/55

**2019 Pinot Gris**

12/40

**2019 Peninsula Rosé**

10/30

**2018 Pinot Noir**

16/55

**2018 Syrah**

12/40

**2016 Moscato**

10/30

## TAP BEER

Jetty Road Brewery- Pale Ale / Draught

Pot 7

## SOFT DRINKS

Coke , Coke-Zero , Lemonade, Italian Red Orange, Raspberry,

Lemon Lime Bitters, Orange Juice, Apple Juice

5

San Pellegrino Mineral Water- 750ml

7

## COFFEE & TEA

Coffee (*Genovese*)

5 > soy & almond + 50c

Tea

English Breakfast, Earl Grey, Chamomile, Green,

Peppermint

4