

THE CUPS ESTATE

Mornington Peninsula

GLUTEN FRIENDLY CHEF'S MENU

First Course

Peach Caprese- fior di latte, spice roasted peach, prosciutto, basil, yuzu oil

Calamari Taco- pickled red cabbage, piquillo salsa, coriander, black sesame **(GF Taco Shell)**

Scallops- pan fried scallops, house cured lardo, cannellini bean & sumac puree, broad bean, nduja oil

Second Course

Octopus- pan fried octopus, morcilla, kipfler potato, sugar snap peas, chardonnay dressing

Lamb Backstrap- herb crusted lamb backstrap, jus, fregola, feta & spring greens **(Remove Fregola)**

Broccolini- steamed broccolini, confit garlic oil, pea, mascarpone & tarragon cream, panna gratta **(Remove Panna Gratta)**

Optional Additions...

Parmesan & Truffle Fries- french fries, parmesan, truffle mayo 10

DESSERTS & CHEESE

Mango Cheesecake- mango ice cream, coconut cream cheese, raspberry, mango gel, pistachio crumb 15

Cheese Board- 3 cheeses listed below, lavosh, quince paste, fruit & muscatel **(GF Crackers)** 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

Prosecco

10

2018 Pinot Gris

12/40

2019 Peninsula Rosé

10/30

2018 Pinot Noir

16/55

2018 Syrah

12/40

2016 Syrah

16/55

TAP BEER

Jetty Road Brewery- Pale Ale / Draught

Pot 7

SOFT DRINKS

Coke , Coke-Zero , Lemonade, Italian Red Orange, Raspberry,
Lemon Lime Bitters,

5

San Pellegrino Mineral Water- 500ml

6

COFFEE & TEA

Coffee (Genovese)

5 > soy & almond + 50c

Tea

English Breakfast, Earl Grey, Chamomile, Green,
Peppermint

4

THE CUPS ESTATE

Mornington Peninsula

VEGETARIAN CHEF'S MENU

First Course

Peach Caprese- fior di latte, spice roasted peach, prosciutto, basil, yuzu oil

Croquette- cauliflower & pecorino croquette, truffle mayo

Seasonal Veg Taco- seasonal veg, pickled red cabbage, piquillo salsa, coriander, black sesame

Second Course

Zucchini Flower- tempura zucchini flower, crumbed ricotta, peach & saffron gel

Gnocchi- pan fried potato gnocchi, seasonal veg, pea, macadamia crumb

Broccolini- steamed broccolini, confit garlic oil, pea, mascarpone & tarragon cream, panna gratta

Optional Additions...

Parmesan & Truffle Fries- french fries, parmesan, truffle mayo 10

DESSERTS & CHEESE

Mango Cheesecake- mango ice cream, coconut cream cheese, raspberry, mango gel, pistachio 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

Prosecco

10

2018 Pinot Gris

12/40

2019 Peninsula Rosé

10/30

2018 Pinot Noir

16/55

2018 Syrah

12/40

2016 Syrah

16/55

TAP BEER

Jetty Road Brewery- Pale Ale / Draught

Pot 7

SOFT DRINKS

Coke , Coke-Zero , Lemonade, Italian Red Orange, Raspberry,
Lemon Lime Bitters,

5

San Pellegrino Mineral Water- 500ml

6

COFFEE & TEA

Coffee (Genovese)

5 > soy & almond + 50c

Tea

English Breakfast, Earl Grey, Chamomile, Green,

Peppermint

4

THE CUPS ESTATE

Mornington Peninsula

PESCATARIAN CHEF'S MENU

First Course

Peach Caprese- fior di latte, spice roasted peach, prosciutto, basil, yuzu oil (**Remove Prosciutto**)

Calamari Taco- pickled red cabbage, piquillo salsa, coriander, black sesame

Scallops- pan fried scallops, house cured lardo, cannellini bean puree, broad bean, nduja oil (**Remove Lardo & Nduja Oil**)

Second Course

Octopus- pan fried octopus, morcilla, kipfler potato, sugar snap peas, chardonnay dressing (**Remove Morcilla**)

Gnocchi- pan fried potato gnocchi, seasonal veg, pea, macadamia crumb

Broccolini- steamed broccolini, confit garlic oil, pea, mascarpone & tarragon cream, panna gratta

Optional Additions...

Parmesan & Truffle Fries- french fries, parmesan, truffle mayo 10

DESSERTS & CHEESE

Mango Cheesecake- mango ice cream, coconut cream cheese, raspberry, mango gel, pistachio crumb 15

Sfinici- 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

Prosecco

10

2018 Pinot Gris

12/40

2019 Peninsula Rosé

10/30

2018 Pinot Noir

16/55

2018 Syrah

12/40

2016 Syrah

16/55

TAP BEER

Jetty Road Brewery- Pale Ale / Draught

Pot 7

SOFT DRINKS

Coke , Coke-Zero , Lemonade, Italian Red Orange, Raspberry,
Lemon Lime Bitters,

5

San Pellegrino Mineral Water- 500ml

6

COFFEE & TEA

Coffee (Genovese)

5 > soy & almond + 50c

Tea

English Breakfast, Earl Grey, Chamomile, Green,

Peppermint

4

THE CUPS ESTATE

Mornington Peninsula

SEAFOOD FREE CHEF'S MENU

First Course

Peach Caprese- fior di latte, spice roasted peach, prosciutto, basil, yuzu oil

Croquette- cauliflower & pecorino croquette, truffle mayo

Seasonal Veg Taco- seasonal veg, pickled red cabbage, piquillo salsa, coriander, black sesame

Second Course

Gnocchi- pan fried potato gnocchi, seasonal veg, pea, macadamia crumb

Lamb Backstrap- herb crusted lamb backstrap, jus, fregola, feta & spring greens

Broccolini- steamed broccolini, confit garlic oil, pea, mascarpone & tarragon cream, panna gratta

Optional Additions...

Parmesan & Truffle Fries- french fries, parmesan, truffle mayo 10

DESSERTS & CHEESE

Mango Cheesecake- mango ice cream, coconut cream cheese, raspberry, mango gel, pistachio crumb 15

Sfinici- 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

Prosecco

10

2018 Pinot Gris

12/40

2019 Peninsula Rosé

10/30

2018 Pinot Noir

16/55

2018 Syrah

12/40

2016 Syrah

16/55

TAP BEER

Jetty Road Brewery- Pale Ale / Draught

Pot 7

SOFT DRINKS

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

Lemon Lime Bitters,

5

San Pellegrino Mineral Water- 500ml

6

COFFEE & TEA

Coffee (Genovese)

5 > soy & almond + 50c

Tea

English Breakfast, Earl Grey, Chamomile, Green,

Peppermint

4

THE CUPS ESTATE

Mornington Peninsula

PORK FREE CHEF'S MENU

First Course

Peach Caprese- fior di latte, spice roasted peach, prosciutto, basil, yuzu oil (**Remove Prosciutto**)

Calamari Taco- pickled red cabbage, piquillo salsa, coriander, black sesame

Scallops- pan fried scallops, house cured lardo, cannellini bean puree, broad bean, nduja oil (**Remove Lardo & Nduja**)

Second Course

Octopus- pan fried octopus, morcilla, kipfler potato, sugar snap peas, chardonnay dressing (**Remove Morcilla**)

Lamb Backstrap- herb crusted lamb backstrap, jus, fregola, feta & spring greens

Broccolini- steamed broccolini, confit garlic oil, pea, mascarpone & tarragon cream, panna gratta

Optional Additions...

Parmesan & Truffle Fries- french fries, parmesan, truffle mayo 10

DESSERTS & CHEESE

Mango Cheesecake- mango ice cream, coconut cream cheese, raspberry, mango gel, pistachio crumb 15

Sfinici- 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

Prosecco

10

2018 Pinot Gris

12/40

2019 Peninsula Rosé

10/30

2018 Pinot Noir

16/55

2018 Syrah

12/40

2016 Syrah

16/55

TAP BEER

Jetty Road Brewery- Pale Ale / Draught

Pot 7

SOFT DRINKS

Coke , Coke-Zero , Lemonade, Italian Red Orange, Raspberry,
Lemon Lime Bitters,

5

San Pellegrino Mineral Water- 500ml

6

COFFEE & TEA

Coffee (Genovese)

5 > soy & almond + 50c

Tea

English Breakfast, Earl Grey, Chamomile, Green,
Peppermint

4

THE CUPS ESTATE

Mornington Peninsula

DAIRY FRIENDLY MENU

First Course

Peach Caprese- fior di latte, spice roasted peach, prosciutto, basil, yuzu oil **(Remove Fior di Latte)**

Calamari Taco- pickled red cabbage, piquillo salsa, coriander, black sesame

Scallops- pan fried scallops, house cured lardo, cannellini bean & sumac puree, broad bean, nduja oil **(Remove Butter & Puree)**

Second Course

Octopus- pan fried octopus, morcilla, kipfler potato, sugar snap peas, chardonnay dressing

Lamb Backstrap- herb crusted lamb backstrap, jus, fregola, feta & spring greens **(Remove Herb Crust & Feta)**

Broccolini- steamed broccolini, confit garlic oil, pea, mascarpone & tarragon cream, panna gratta **(Remove Panna Gratta)**

Optional Additions...

Parmesan & Truffle Fries- french fries, parmesan, truffle mayo 10

DESSERTS & CHEESE

Raspberry & Cherry Sorbet- pistachio & raspberry crumb 15

CUPS ESTATE WINES

Prosecco

10

2018 Pinot Gris

12/40

2019 Peninsula Rosé

10/30

2018 Pinot Noir

16/55

2018 Syrah

12/40

2016 Syrah

16/55

TAP BEER

Jetty Road Brewery- Pale Ale / Draught

Pot 7

SOFT DRINKS

Coke , Coke-Zero , Lemonade, Italian Red Orange, Raspberry,
Lemon Lime Bitters,

5

San Pellegrino Mineral Water- 500ml

6

COFFEE & TEA

Coffee (Genovese)

5 > soy & almond + 50c

Tea

English Breakfast, Earl Grey, Chamomile, Green,
Peppermint

4

THE CUPS ESTATE

Mornington Peninsula

NUT FRIENDLY CHEF'S MENU

First Course

Croquette- cauliflower & pecorino croquette, truffle mayo

Calamari Taco- pickled red cabbage, piquillo salsa, coriander, black sesame

Scallops- pan fried scallops, house cured lardo, cannellini bean & sumac puree, broad bean, nduja oil

Second Course

Octopus- pan fried octopus, morcilla, kipfler potato, sugar snap peas, chardonnay dressing

Lamb Backstrap- herb crusted lamb backstrap, jus, fregola, feta & spring greens

Broccolini- steamed broccolini, confit garlic oil, pea, mascarpone & tarragon cream, panna gratta

Optional Additions...

Parmesan & Truffle Fries- french fries, parmesan, truffle mayo 10

DESSERTS & CHEESE

Mango Cheesecake- mango ice cream, coconut cream cheese, raspberry, mango gel, pistachio crumb **(Remove Crumb)** 15

Sfinci- sicilian donuts, white chocolate ganache, strawberry, vanilla ice cream (3pcs) – *extra pc \$5ea* **(Remove Almonds)** 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

Prosecco

10

2018 Pinot Gris

12/40

2019 Peninsula Rosé

10/30

2018 Pinot Noir

16/55

2018 Syrah

12/40

2016 Syrah

16/55

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- 500ml

6

COFFEE & TEA

Coffee (Genovese)

5 > soy & almond + 50c

Tea

English Breakfast, Earl Grey, Chamomile, Green,

Peppermint

4

THE CUPS ESTATE

Mornington Peninsula

VEGAN CHEF'S MENU

First Course

Peach Caprese- fior di latte, spice roasted peach, prosciutto, basil, yuzu oil **(Remove Fior di Latte & Prosciutto)**

Seasonal Veg Taco- seasonal veg, pickled red cabbage, piquillo salsa, coriander, black sesame

Tofu Lettuce Cup- butter lettuce, spiced & fried tofu, pickles

Second Course

Potato & Spring Green Salad- kipfler potato, spring greens, chardonnay dressing

Zucchini Flower- tempura zucchini flower, peach & saffron gel **(Remove Crumbed Ricotta)**

Broccolini- steamed broccolini, confit garlic oil, asparagus puree

Optional Additions...

Parmesan & Truffle Fries- french fries, parmesan, truffle mayo **(Remove Parmesan & Mayo)** 10

DESSERTS

Raspberry & Cherry Sorbet- pistachio & raspberry crumb 15

CUPS ESTATE WINES

Prosecco

10

2018 Pinot Gris

12/40

2019 Peninsula Rosé

10/30

2018 Pinot Noir

16/55

2018 Syrah

12/40

2016 Syrah

16/55

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- 500ml

6

COFFEE & TEA

Coffee (Genovese)

5 > soy & almond + 50c

Tea

English Breakfast, Earl Grey, Chamomile, Green, Peppermint

4

THE CUPS ESTATE

Mornington Peninsula

KIDS CHEF'S MENU

\$25pp

First Course

Calamari Taco- crispy calamari, coriander, mayo

Croquette- cauliflower & cheese croquette, mayo

Second Course

Popcorn Chicken & Fries

DESSERTS & CHEESE

Mango Cheesecake- mango ice cream, coconut cream cheese, raspberry, mango gel, pistachio 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)

SOFT DRINKS

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

Lemon Lime Bitters, Orange Juice, Apple Juice

5

San Pellegrino Mineral Water- 500ml

6