

THE CUPS ESTATE

Mornington Peninsula

PICNIC RUG MENU

Croquette- potato, pecorino & espelette croquette / espelette mayo	5ea
Calamari Taco- piquillo salsa / pickled red cabbage / coriander / black sesame	8ea
Parmesan & Truffle Fries- french fries / parmesan / truffle mayo	12
Salumi Board- selection of cured meats, olives, pickles, nduja, bread <i>(add 1 cheese +\$10)</i>	36
Cheese Board- 3 cheeses listed below, lavosh, quince paste, fruit & muscatel	32
<i>Brie- Brillat-Savarin Affine, AOP, Cow's milk, (Gilly-les-Citeaux-France)</i>	
<i>Blue- Bleu d'Auvergne AOP, Cow's milk, (Auvergne-France)</i>	
<i>Semi Hard- Belfaux Swiss Gruyere AOP, Cow's milk (Switzerland)</i>	

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- 500ml
7

COFFEE & TEA

Coffee (Genovese)
5 > soy & almond + 50c

Tea
English Breakfast, Earl Grey, Chamomile, Green,
Peppermint
4