

THE CUPS ESTATE

Mornington Peninsula

CHEF'S MENU

Our Chef's 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

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

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

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

Second Course

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

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

Broccolini- steamed broccolini, confit garlic oil, pea & 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, pistachio crumb 15

Sfini- 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, 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