

# THE CUPS ESTATE

*Mornington Peninsula*

## VEGETARIAN CHEF'S MENU

### First Course

**Croquette-** potato, pecorino & espelette croquette / espelette mayo

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

**Sweet Potato-** roast sweet potato / puff pastry / macadamia crumb / vegemite curry sauce

### Second Course

**Leek-** hibachi grilled leek / confit kipfler potato / romesco / shaved pecorino

**Gnocchi-** pan fried potato gnocchi / parmesan custard / wild mushroom / seasonal veg / parmesan crumb

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

### Optional Additions...

**Cauliflower 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

**Sfinzi-** 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

# THE CUPS ESTATE

*Mornington Peninsula*

## PESCATARIAN CHEF'S MENU

### *First Course*

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

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

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

### *Second Course*

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

**Gnocchi**- pan fried potato gnocchi / parmesan custard / seasonal greens / parmesan crumb

**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 sorbet, lemon myrtle cream, pistachio & raspberry 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

**2014 Cups Cuvee**

16/55

**2018 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

# THE CUPS ESTATE

*Mornington Peninsula*

## VEGAN CHEF'S MENU

\$50pp

### *First Course*

**Beetroot Caprese**- roast beetroot, fig, dukkah, truffle oil

**Sweet Potato**- roast sweet potato / macadamia crumb / vegemite curry sauce

### *Second Course*

**Leek**- hibachi grilled leek / confit kipfler potato / romesco

**Caulini**- flowering cauliflower / chimmi churri

### *Optional Additions...*

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

**French Fries**- 10

## DESSERTS

**Prickly Pear Sorbet**- prickly pear sorbet, pistachio & raspberry crumb, prickly pear gel 15

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16/55

**2018 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

# THE CUPS ESTATE

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## KIDS CHEF'S MENU

\$25pp

### *First Course*

**Calamari Taco**- crispy calamari, coriander, mayo

**Croquette**- mac 'n cheese croquette, mayo

### *Second Course*

**Chicken & Chips**- chicken schnitzel, french fries

## DESSERTS & CHEESE

**Prickly Pear**- prickly pear sorbet, 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)

## SOFT DRINKS

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

Lemon Lime Bitters, Orange Juice, Apple Juice

5

San Pellegrino Mineral Water- 500ml

6