

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*

**This Menu is Gluten & Nut Free*

First Course

Peach Caprese- spice roasted peach, fior di latte, 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

Barramundi- coral coast barramundi, beurre blanc, capers, summer harvest salad

Chicken- chicken breast, mushroom & truffle duxelles, corn, mascarpone & d'espelette puree, chicken jus

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

Optional Additions...

Spanish Anchovy- black sesame toast, yurrita anchovy, tomato butter, capers 6ea

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

DESSERTS & CHEESE

Mango Cheesecake- mango ice cream, coconut cream cheese, raspberry, pistachio crumb (GF) 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

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