

THE CUPS ESTATE

Mornington Peninsula

CHEFS MENU

*Our Chefs Menu is designed to showcase seasonal and local produce.
All six dishes are served in the centre of the table, over two courses.
\$75pp*

First Course

Beetroot Caprese- roast beetroot / jersey feta / prosciutto / dukkah / raspberry truffle dressing

Kingfish Tataki- seared hiramasa kingfish / togarashi spice crust / mandarin / citrus oil

Scallops- pan fried scallops / cauliflower / chorizo / apple & yuzu

Second Course

Salmon- confit salmon / crispy skin / kohlrabi / green sauce

Veal Shank- slow cooked veal shank / prosciutto / semolina gnocchi / cavolo nero / veal & sage jus

Broccolini- chimmi churri / pea puree / pecorino

Optional Additions...

Calamari Taco- piquillo salsa / pickled red cabbage / coriander / black sesame 8 ea

Parmesan & Truffle Fries- french fries / parmesan / truffle mayo 12

DESSERTS & CHEESE

Carrot Cake - carrot & passionfruit sorbet / lemon myrtle mascarpone / pistachio crumb / ginger sponge cake 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

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, Lemongrass & Ginger

4