

THE CUPS ESTATE

Mornington Peninsula

VEGETARIAN CHEF'S MENU

First Course

Croquette- potato & pecorino croquette / espelette mayo

Beetroot Caprese- roast beetroot / jersey feta / dukkha / truffle oil

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

Second Course

Pumpkin Tart- gold nugget pumpkin shell / corn & espelette puree / heirloom carrot / parsnip / raisin gel

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

Brocolini chimmi churri / pea puree/ pecorino

Optional Additions...

Brocolini 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 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

4

THE CUPS ESTATE

Mornington Peninsula

PESCATARIAN CHEF'S MENU

First Course

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

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

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

Second Course

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

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

Brocolini- chimmi churri / pea puree / pecorino

Optional Additions...

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

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

DESSERTS & CHEESE

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

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

\$60pp

First Course

Beetroot Caprese- roast beetroot / dukkah / truffle oil

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

Second Course

Pumpkin Tart- gold nugget pumpkin shell / corn & espelette puree / heirloom carrot / parsnip / raisin gel

Brocolini- chimmi churri / pea puree

Optional Additions...

Brocolini Taco- tempura broccolini / piquillo salsa / pickled red cabbage / coriander

8ea

French Fries-

12

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

KIDS CHEF'S MENU

\$30pp

First Course

Calamari Taco- crispy calamari / mayo

Croquette- mac 'n cheese croquette / mayo

Second Course

Gnocchi- potato gnocchi / butter / parmesan

DESSERTS & CHEESE

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