

CUPITT'S VINEYARD KITCHEN

Baby beetroot salad, goats curd and thyme flowers	16
Pot of garlic prawns with a hint of chilli	16
Cured kingfish, pink grapefruit sorbet, pickled apple & cucumber salad	17
Smoked ham hock and rabbit terrine, pear and saffron relish, rustic bread with smoked ham hock butter	16
Spatchcock breast and cuisse (leg), wrapped in prosciutto with parsnip puree, zucchini flower fritter and spring vegetable	32
Fish of the Day – see blackboard menu	
Double lamb cutlet and braised lamb neck, white onion puree, green beans, noisette potato and kalamata olive jus	32
Sirloin of beef (21 days dry aged), muscatel puree, potato galette, walnut and mushroom velouté	34
Confit duck leg with braised fennel and celery, kipfler potatoes and olive oil split jus	29
* Children's menu available (please ask the waitstaff)	14
SIDES	
The Vineyard Kitchen marinated olives	5.5
Jasper Peel organic rustic bread	2
Dukkah serving with virgin olive oil	5.5
Green salad	8
Steamed seasonal greens	8
DESSERTS	
Please see our blackboard for today's specials	16
The Vineyard Kitchen cheese plate – 3 gourmet cheeses served with marinated baby wild figs & lavosh	16
HOT DRINKS	
Espresso/Cappuccino/Flat White/Latte/Long Black/ Mocha	3.5
Loose Leaf Tea from 'Something's Brewing' - English Breakfast/Irish Breakfast/Peppermint/Green/Mango Passion Roobis/Cammomile	3.5
Pot of Moroccan Mint Tea	4.5
Hot Chocolate	3.5

Slow down, enjoy the views and savour the flavours at Cupitt's Winery
(Please advise staff regarding allergies or dietary needs prior to ordering from our menu)