



MENU

3 May 2024

amuse bouche

tomato consomme | parmesan crisp

starter

pepperberry leaf poached chicken terrine | pickled roast plum (gf avail)

roast pumpkin | dates | cashews (gf, vegan)

house cured salmon | saffron | fennel & orange | rice paper (gf)

on table -house baked bread | whipped butter | black salt (g avail)

main

pork scotch filet | carrot puree | roast spiced carrot | fig (gf)

dukkah chicken breast | carrot & kumara | slaw | lemon aioli

cauliflower | chickpeas | salsa verde | kataifi (gf avail, vegan)

on table -greens | dried blueberries | candied almonds | pickled onion

dessert

almond sable | chocolate ganache | pedro ximenez gel

raspberry & white chocolate trifle (gf)

fig & hazelnut cake | honey cream (gf)

petit fours

toasted coconut marshmallow (gf)

meringue (gf)

chocolate bark

Cuppacumbalong has been a meeting place for generations. We recognise and value its history, role and heritage and pay our respects to elders past, present and future.



CUPPACUMBALONG