



# Café Party



From Estate to Plate

# PROVENANCE



## From Estate to Plate

At Jupiter we are spoiled with beautiful, eye catching surroundings but also a fantastic array of produce grown onsite and foraged within the grounds. With our commitment to reduce carbon foot print, it makes sense to source locally and it invariably taste better. Enjoy.

Wherever possible we will grow or forage our own produce. To be fully sustainable is simply not viable given the size of the park, but we endeavour to provide each customer with a taste of our own, below is a brief list of some of the products that you can expect to see on our menus throughout the season.



## CAFE PARTY

Join us at our wonderfully designed 'Café Party' and immerse yourself within the trompe l'oeil of Nicolas Party's expansive mural where a shrine to beautifully crafted art and food combine to create a feast for the senses...

Offering fresh, seasonal & vibrant food with a focus on provenance, we are open daily from 10am - 5pm, (food, 11am - 3.30pm) offering brunch, lunch & afternoon tea.



## SILVERSTREAK

Fun and wholesome takeaway with fresh food, cakes, chilled drinks and warm beverages served all day to be enjoyed on the go, or within our beautiful garden terrace. Don't miss out on our loaded hot chocolate or flaky sausage rolls.

# WINE LIST

Glass Bottle

## SPARKLING WINES

- |   |    |      |
|---|----|------|
| <b>Organic Cava Brut, Cuvée 21</b> Spain  | £7 | £38  |
| An exquisite organic Cava., this is a fresh and complex sparkling wine with fine, elegant bubbles         |    |      |
| <b>Laurent Perrier Champagne La Cuvée</b> France  |    | £100 |
| It's a superb marriage of white blossom, citrus and peach, with delicate toasty notes and a light mousse. |    |      |
| <b>Laurent Perrier Champagne Rose NV</b> France   |    | £140 |
| A classic pink Champagne, with plenty of stylish strawberry fruit and full of vivacity and easy-drinking  |    |      |



## HOUSE WINES

"Le Petit Balthazar" refers to a range of low-alcohol wines produced by winemaker Pierrick Harang, known for their focus on flavor and natural, lower alcohol content. These wines are made with grapes selected for their lower alcohol potential and are lower in Calories by up to 20% less than the average.

## WHITE

- |  |    |     |
|--|----|-----|
| <b>Petit Balthazar Viognier/Sauvignon</b> France   | £7 | £28 |
| Zesty lime, grapefruit, and gooseberry burst on the nose with a hint of elderflower. Crisp and fresh on the palate       |    |     |
| <b>Rioja Bordon Blanco</b> Spain   |    | £34 |
| Intense fruity aromas of white, citric and tropical fruits. Very clean and fresh on the palate with a nice acidic finish |    |     |

## ROSE

- |  |    |     |
|--|----|-----|
| <b>Petit Balthazar Cinsault Rosé</b> France  | £7 | £28 |
| A fresh, fruity dry rosé with a light touch. Pale pink with blue hues, bursting with strawberry and blueberry aromas |    |     |
| <b>Rioja Bordon Rosado</b> Spain   |    | £34 |
| Vibrant and zesty, with raspberry and citrus on the nose. Refreshing, bold, and long-lasting on the palate.          |    |     |

## RED

- |   |       |     |
|---|-------|-----|
| <b>Petit Balthazar Merlot</b> France  | £7.50 | £32 |
| A bright and punchy Merlot with distinctive plum character and a velvety finish.                                      |       |     |
| <b>Rioja Bordon Crianza Tinto</b> Spain   |       | £34 |
| Warm, spicy nose with red fruit hints. Smooth palate of ripe plum, toasty spice, vanilla, and a long, elegant finish. |       |     |



## LIST WINES

### WHITE

- |  |  |      |
|--|--|------|
| <b>Pinot Griogio Terrazze Della Luna</b> Italy   |  | £34  |
| Stone fruit, apple, and floral nose. Delicate florals, subtle minerality, and juicy white fruit on the palate. |  |      |
| <b>Reveleste Albarino</b> Spain  |  | £ 46 |
| A textural yet fresh white with interesting fruit flavours of ripe pear and apple alongside a saline zing.     |  |      |
| <b>Snapper Rock, Malborough Sauv Blanc</b> NZ  |  | £42  |
| Full flavoured wine with strong passionfruit, red capsicum, gooseberry and wild herb                           |  |      |
| <b>Domaine Alain Geoffroy Chablis</b> France   |  | £60  |
| Flinty. Dry. Delicate. This classic chablis has all the hallmarks you expect and much more.                    |  |      |

### RED

- |  |  |     |
|--|--|-----|
| <b>Corryton Burge Shiraz</b> Australia   |  | £36 |
| Deep ruby red with purple hues, strawberry, raspberry and vanilla aromas. Rich fruit forward characters of raspberry |  |     |
| <b>Pablo Y Walter Malbec</b> Argentina   |  | £40 |
| Bright red & juicy, rich chocolate flavours with a lick of oak to round out the edges                                |  |     |
| <b>Snapper Rock Pinot Noir</b> New Zealand   |  | £45 |
| Silky and elegant Pinot Noir with dark plum, cherry, anise, toasted nuts, and a touch of earthy mushroom             |  |     |
| <b>Amanore Della Valpolicella Righetti</b> Italy   |  | £64 |
| Deep ruby-red, with a complex nose dominated by dried fruits. Full bodied on the palate                              |  |     |



# DRINKS MENU

## BARISTA MENU

Founded in 2011 by Lisa Lawson, Dear Green is a Glasgow-based coffee roaster committed to sustainability and ethical sourcing. The name nods to the city's Gaelic roots and the brand's green values.



**Espresso** - £2.75 / **Double Espresso** - £3.50

**Americano** - £3.25

**Machiato** - £3.00 / **Double Machiato** - £3.75

**Flat White/Cappuccino/Latte** - £3.75

**Mocha** - £4

**Hot Chocolate** - £3.75

**Make Luxury Topped with Whipped cream and Marshmallow** - Add £1

**Puppicino** - £1.75

**Babycino** - £1.75

Oat Milk Available for an extra 50p



## TEA MENU

.Pigtea is a playful, herbal tea brand inspired by whimsy and wellness. Pigtea blends natural ingredients to create soothing, flavorful infusions.

**Breakfast Blend** - £3

**Mao Feng Green** - £3

**Earl Grey** - £3

**Peppermint** - £3

**Superfruits** - £3



## NUISANCE

A Nuisance in the Garden. Extraordinary in a Can.

Bold, refreshing soft drinks made with wild ingredients often seen as a nuisance. Full of flavour, rooted in nature, and committed to giving back – 1% of all sales go to Rewilding Britain.

**Nettle and Elderflower** (Vg) - £4

**Mint, Cucumber and Chili** (Vg) - £4

**Rhubarb and Ginger** (Vg) - £4

## SAN PELLEGRINO

Iconic and 100% natural, this premium Italian range is crafted with the finest Mediterranean sun-ripened fruit for a refreshing and authentic taste.

**Pomegranate & Orange** (Vg) - £3

**Lemon** (Vg) - £3

**Orange** (Vg) - £3

**Lemon & Mint** (Vg) - £3



**Mineral Water Sparkling/Still** - £2.50

## COCKTAILS LIST

Discover a curated selection of signature cocktails crafted to awaken the senses and elevate every moment. Featuring the smooth elegance of Xth Muse Vodka.

**Rose Is Walking** - £10

X Muse Vodka, Lillet Rose, Lemon Juice, honey & Rose water topped with Cava

**710 (read Seven Dio)** (Vg) - £10

X Muse vodka, Dolin Blanc, Lemon Juice, Basil syrup topped with ginger beer

**Aperol Spritz** (Vg) (NGCI) - £10

Aperol, Soda water topped with Cava Cuvee 21

## BEERS / CIDER

**Innis & Gunn Lager** (Vg) - £5.50

Scotland's Premium Lager. Brewed with Golden Oats. Crisp, zesty and refreshing

**Jump Ship Yardarm Lager** (Vg) (NGCI) - £4.80

A sparkling, light, golden body · Subtle malt sweetness balanced by a gentle hop bitterness · Refreshing citrus hop notes for a zesty finish · Less than 0.5% ABV

**Thistly Cider** (Vg) - £4.30

This is smooth, balanced and lightly sparkling with a clean apple finish.

# WHATS ON



## AFTERNOON TEAS

Treat yourself to the chicest afternoon tea at Jupiter Artland's Café Party.

Think elegant sandwiches, delicate macarons, fluffy scones, decadent cakes and servings of our Dear Green coffee or infusions of PigTea flavors. £35 ( or £40 with a glass of our irresistible Parxet Cava Brut)



Booking required 24 hours in advance.

<https://www.jupiterartland.org/eat-at-jupiter-artland/afternoon-tea-jupiter-artland/>

## DINE IN THE WOODS

Escape to the enchanting woodland of Jupiter Artland for a magical evening of outdoor dining.

Beneath a canopy of trees and stars, enjoy a relaxed three-course feast crafted by Our Chef –starting with canapés and ending with a BBQ main cooked before your eyes.

<https://www.jupiterartland.org/sessions/-dine-in-the-woods/>



## PRIVATE EVENTS

Jupiter Artland offers beautiful event spaces for weddings, celebrations and corporate gatherings. Our stunning new glasshouse is the perfect setting for any occasion, alongside our wider indoor and outdoor spaces across the sculpture park.

Contact our events team at [Hire@jupiterartland.org](mailto:Hire@jupiterartland.org)

<https://www.jupiterartland.org/event-spaces/>



## WHY NOT BECOME A MEMBER

Become a Friend of Jupiter Artland and support our mission of engaging with EVERY CHILD IN SCOTLAND, while enjoying exclusive benefits. Memberships enable you to visit as many times as you wish during our open season and last one calendar year, get 10% in the cafe and shop and many more.

<https://www.jupiterartland.org/memberships/>



# MENU



## BRUNCH

*The eggs are from Jupiter's hens*

**Smashed avocado, pomegranate and mint on toasted sourdough with poached eggs** (V) (NGCI Poss) - £14

**Eggs Benedict with crispy Ayrshire bacon, hollandaise garden herbs on a toasted muffin** - (NGCI Poss) £12

**Eggs Royale with Scottish smoked salmon, hollandaise, garden herbs on a toasted muffin**  
(NGCI Poss) £14

**Jumbo hash brown, spiced tomato chutney, fried eggs, with crispy onion and spiced maple syrup** (V) - £11  
Add bacon - £1.50  
Add black pudding - £1.50



## SALADS

**Grilled peach, marinated courgette, charred raddicho, raspberry and pistachio dressing** (Vg) (NGCI) - £14

**Heritage radish, daikon, soy, mirin dressing, sesame seeds, and gem hearts** (Vg) (NGCI) - £12

**Traditional Caesar salad, little gem, parmesan and sourdough croûtons** (V) (NGCI Poss) - £12  
Add house smoked chicken - £2  
Add Smoked salmon - £3

## GRAZING

**Ruby beetroot hummus, smoked oil, sunflower seeds, toasted flatbread** (Vg) - £7

**Soup of the day served with toasted focaccia**  
(NGCI Poss) (Vg) - £6

**Heritage tomato, rocket and basil salad** (Vg) - £6

**Baby Mac and Cheese** (V) - £6  
Add smoked pancetta - £2

**Chunky triple cooked chips** (Vg) (NGCI) - £5  
Add smoked Garlic Aioli Dip (V) (NGCI Poss) - £2

**Chicken salt fries** - £6.50

**Company Bakery bread and butter** (V) - £4



V - Vegetarian  
Vg - Vegan  
NGCI - Non-Gluten Containing Ingredients  
NGCI Poss - Non-Gluten Containing Ingredients Variation  
Please advise your waiter of any dietary requirements.

# MENU



## SHARING PLATTERS

**A selection of Great Glen charcuterie, olives, marinated feta, pickles, hummus and salad with toasted flat bread and focaccia** (NGCI Poss) - £28

**Roast heritage carrots, hummus, marinated feta, pickles, artichoke hearts and salad with toasted flat bread and focaccia**  
(NGCI Poss) (V) - £24

**Smoked scottish salmon, garlic & chilli roasted prawns, smoked mackerel paté and salad, with toasted flatbread and focaccia** (NGCI Poss) - £28



## JUPITER PLATES

**Crispy aubergine, labneh, spiced sumac onions, crispy chickpeas and cumin spiced rapeseed oil**  
(NGCI) (V) - £15

**Seared fillet of North sea cod, heritage tomatoes, crispy potato pieces, dill oil and fennel** (NGCI) - £16

**Maple glazed bacon chop, bacon jam, fries, and fried hens egg** - £17

**Open focaccia steak sandwich, with caramelised onion, rocket, cheddar and mustard mayo served with fries** (NGCI Poss) - £16



## SWEET TREATS

**Chocolate pot, cranberry and orange biscotti, vanilla ice cream and espresso shot** (V) - £8

**Chilled cantaloupe soup, strawberries, raspberries, purple basil and strawberry sorbet** (NGCI) - £7

**Scottish cheddar and oatcakes with pickles** (V) - £9

**More cakes and sweet treats available, check with your waiter**



Please advise your waiter of any dietary requirements.