



Melbourne Cup 2025

9 Course Menu | \$290 pp

Shark Bay Scallops | Cauliflower Cream | Strawberry Vinegar |
Lemon Balm

Hand Made Vannella Burrata | Heirloom Tomato | Grilled Peach |
Basil | Balsamic

Brisbane Valley Quail | Corn Velouté | Baby Gem | Speck |
Broad Bean | Quail Jus

Zucchini Flowers | Buffalo Ricotta + Lemon | Romesco | Olive

John Dory Fillet | Jerusalem Artichoke | Spring Peas | Skordalia |
Champagne Butter Sauce

Rack of Margra Lamb | Charred Baby Cucumber | Labneh |
Mint Chimichurri

Crispy Potatoes | Herb Salt | Truffle Pecorino

Mixed Leaf | Pickled Eschalot | Cucumber | Radish | Lemon

Selection Of Hand-Crafted Petit Sweets

Beverage Package

Aperol Spritz

Moet Imperial Rosé

Moet Imperial Brut

Whispering Angel Rosé

Dog Point Sauvignon Blanc

Wirra Wirra 'Yandra' Single Vineyard Chardonnay

Giant Steps 'Yarra Valley' Pinot Noir

Yangarra Estate Vineyard Grenache Shiraz Mourvèdre

Stone & Wood Pacific Ale, Asahi Soukai