# DECKHOUSE

# MELBOURNE CUP 2026 LUNCHEON

## TUESDAY, 3 NOVEMBER 2026

Three course Set Menu & Beverage Package – $120pp

choice of one from each course, 2 sides included



### queensland king prawn cocktail
avocado mousseline, tabasco marie rose **DF/GF/AUS**

### chicken and tarragon salad
stringy halloumi, radicchio, grape tomato, puy lentils, seeds **GF**

### miso golden squash
baby squash, miso, feta, edamame, cucumber, black vinegar **GF**

### smoked salmon verrines
horseradish crème fraiche, compressed cucumber, almond, dill **GF**

### spiced lamb shoulder
chickpea, tahini, yoghurt, eggplant, fried bread, pine nut, almond, pomegranate

### barramundi
smoked eggplant, yoghurt, tahini, black olive, lemon **GF/AUS**

### pumpkin steak
aleppo pepper, sprouts, burrata, wild thyme, 5 seeds **GF/V**

### chicken fricassee
crème fraîche, smoked peppers, mushroom **GF**

**chips**, old bay salt, roast garlic aioli **V/DF**

**fioretto**, lemon & garlic pangrattato **V/DF**

### chocolate crème brûlée tart
valrhona chocolate, orange cardamom ice cream, raspberry **V**

### deckhouse mess
house meringue, berry coulis cream, pistachio halva **GF/VGN**

### mangomisu
kensington pride mango, mascarpone, licor 43, almond **V**

**includes beverage package of house sparkling, red and white wine, beer and soft drinks.**

ORIGIN OF SEAFOOD: A AUSTRALIA || I IMPORTED || M MIXED

DF DAIRY FREE || GF GLUTEN FREE || V VEGETARIAN || VGN VEGAN