

MELBOURNE CUP 2026 LUNCHEON

TUESDAY, 3 NOVEMBER 2026

set menu $70pp

ENTRÉES

garlic & herb bread (four pcs) v

antipasto plate,
prosciutto, mortadella, goats cheese feta, peppers, marinated mushrooms, dried figs, rosemary focaccia gfa

salt & pepper squid,
sichuan seasoning, aioli, lemon df i

pea & mint croquettes,
roast garlic & herb aioli v

MAINS

tarragon chicken,
chicken breast, mustard cream sauce, new season asparagus, potato hay dfa

salmon fillet,
fragrant green curry, charred snow peas, thai basil, glass noodles gf df a

chips & salad served for the table

DESSERT

lemon meringue tart v

raspberry white chocolate sponge cake v

chocolate ganache cake gf

GF Gluten Free GFA Gluten Free Available DF Dairy Free DFA Dairy Free Available V Vegetarian VGN Vegan
Origin of Seafood: A Australian I Imported M Mixed

menu is subject to change, depending on seasonality and availability of produce. for further requirements please ask our friendly team.