

DECKHOUSE

MELBOURNE CUP 2026 LUNCHEON

TUESDAY, 3 NOVEMBER 2026

Shared Menu & Beverage Package - \$120pp



chargrilled flatbread

whipped ricotta, marinated tomato, soft herbs **v**

hiramasa kingfish crudo

avocado, smoked rock oyster, lime **DF/GF/A**

king prawn crepe

besan crepe, king prawns, labneh, romesco **GF/A**

fried southern calamari

chilli salt seasoning, scallions, lemon, aioli **DF/GF/I**

pumpkin and burrata

pepitas, aleppo pepper, wild thyme, sprouts, date molasses

yellowfin tuna mutabal

charred eggplant, tahini, yoghurt, charred yellowfin tuna **GF/A**

12 hour braised beef short rib pastrami

pickles, gem cos, perilla **DF/GF**

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

mixed leaf salad, tomato, cucumber, onion, palm sugar vinaigrette **VGN/DF**

baked chocolate pudding

vanilla sour cherry ice cream

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