

RACE DAY LUNCH & DRINKS

MELBOURNE CUP

TUESDAY, 3 NOVEMBER

MELBOURNE CUP LUNCHEON 2026
TUESDAY 3RD NOVEMBER: 12.30 - 3.30 pm
152pp
3 hour beverage package, Oysters + 3 Course Set Menu
Live Coverage, MC, Best Dressed Prizes

ON ARRIVAL

Clyde River Oysters

Freshly shucked natural oysters

Prosecco Val D'Occa DOC

Served in our Tuscan-Style courtyard upon arrival

PRIMI

Yellow Fin tuna Carpaccio (g.f/ d.f)

Wafer thin slices of Yellow Fin Tuna, lemon vinaigrette, cracked pepper, baby capers & rocket

Panko Crumbed Pumpkin Arancini (v)

Basil pesto aioli and balsamic vin cotto

Zucchini & Ricotta Fritters (v)

Served with lemon vinaigrette dressed roquette salad

SECONDI

Herb-Crusted Spring Lamb

Tender spring lamb, garden pea puree and rosemary jus

Salmon Fillet (A) (g.f)

Pan seared salmon fillet, scalloped potatoes, tender asparagus and Champagne beurre blanc

Chicken Florentine (g.f)

Free range chicken breast filled with baby spinach & ricotta wrapped in prosciutto. Served on potato puree with white wine & garlic butter sauce

DOLCE

Hazelnut Crème Brulee (g.f option)

Hazelnut liqueur, crisp sugar disk, house-made almond biscotti

Tiramisù

Savoiardi biscotti, mascarpone cream, espresso & Tia Maria

Belgian Chocolate Mousse (g.f)

Served with fresh wild berries

RESERVE YOUR SEAT NOW

(g.f) gluten free option available on request (v) vegetarian (d.f) dairy free
vegan options can also be created with some of our meals. Please tell your waiter about any dietary needs.