

MELBOURNE CUP LUNCH

TUESDAY 3RD NOVEMBER 2026

1ST COURSE

Chicken Parfait Mousse, Pickled Blueberries, Brioche (df, gf avail.)

Tuna Crudo, Fresh Lemon Dressing, Orange, Cornichons (A) (df, gf)

Truffled Polenta, Taramasalata, Crispy Cavolo Nero (gf)

2ND COURSE

MB5+ Picanha, Baby Hasselback Potatoes, Confit Shallots, Bordelaise Jus (gf, df avail.)

Barramundi, Pommes Purée, Lemon Butter Caper Sauce, Grilled Green Beans (A) (gf)

Casarecce, Spinach & Ricotta, Lemon, Parmesan, Pangrattato (gf avail.)

SIDES

Roasted Pumpkin, Harissa Yogurt, Pomegranate (df avail.)

Mixed Leaf Salad, Fresh Herbs, Shaved Radish, Lemon & Shallot Vinaigrette (df, gf)

DESSERTS

Lemon Tart, Vanilla Shell, Meringue, Raspberry Sorbet

Chocolate Brownie, Salted Caramel, Vanilla Ice Cream



Seafood origin (I) Imported (M) Mixed Origin (A) Australia (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts. Please notify staff of any food allergies.

A 10% surcharge applies on weekends. A 15% surcharge applies on all public holidays. All Visa, MasterCard & American Express cards will incur a 1.65% processing fee.

All debit cards will incur a 0.55% processing fee.