

MELBOURNE CUP

TUESDAY 3RD NOVEMBER 2026



MELBOURNE CUP MENU

Entree

CHOICE OF ONE...

FOUR CHEESE ARANCINI

[GF] [V]

PRAWN COCKTAIL

australian prawns, avocado mousse, cos lettuce, cucumber, cherry tomato, cocktail sauce, lemon and fresh herbs [GF]

CRISPY PORK BELLY

spiced apple, fennel pickle salad, cider reduction [DF, GF, NF]

MAIN

CHOICE OF ONE...

TRUFFLE GNOCCHI

potato gnocchi, roasted pumpkin, caramelised onion, mushrooms, truffle cream, parmesan, crispy sage [GF] [V]

TASMANIAN SALMON

fennel puree, broccolini, salsa verde, lemon [GF, NF]

PROSCIUTTO-WRAPPED CHICKEN

heirloom carrot, potato gratin, verjuice jus [GF, NF]

PORTERHOUSE STEAK

duck fat potatoes, asparagus, café de paris butter, red wine jus [GF, NF]

DESSERT

VANILLA PANNA COTTA

berry compote & raspberry coulis [GF]



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BUBBLES

Mad fish Prosecco (Great Southern, WA)
Howard Park Petit Jeté (Great Southern, WA)

WINE

Higher Plane 'Led Astray' Sauvignon Blanc (Margaret River, WA)
Howard Park 'Miamup' Chardonnay (Margaret River, WA) '24
Marchand & Burch 'Villages' Rosé (Great Southern, WA) '25
Mt Trio Pinot Noir (Porongurup, WA) '24
Howard Park 'Miamup' Cabernet Sauvignon (Margaret River, WA) '23
Hentley Farm 'Villain & Vixen' Shiraz

SELTZER

Spirit of Little Things Gin Seltzer

GIN

Spirit of LittleThings Botanical
Spirit of Little Things Dry

TAP BEER/ CIDER

Dingo Lager | Dingo Mid
Nail Pale Ale
CBCo XPA | CBCo Ginger Beer | CBCo Apple Cider
Coopers Pacific Pale Ale | Coopers Pale Ale | Coopers Draught
Sapporo

THANKS TO

