



MELBOURNE CUP 2026

Two Course - \$70pp | Three Course - \$85pp

ENTRÉE

Soup of the Day *GF VG*

Crab, Avocado & Tomato Stack *GF I*
Chiffonade lettuce and cocktail sauce

The Good Stuff Salad *GF VG*
Kale, cherry tomatoes, shredded cabbage, quinoa, black beans, dried cranberries, raisins, rocket and a red wine vinaigrette

Seared Scallops *I*
Pea purée with maple syrup bacon

MAIN

300gm Sirloin *GF*
Gratin potato, broccolini and a redcurrant jus

Panfried Barramundi Fillet *GF I*
On green beans, topped with an orange, shaved fennel and pickled red onion salad and an orange hollandaise

Stuffed Chicken Supreme *GF*
Baby spinach, mozzarella, ricotta and semi-dried tomatoes, with mash and roast chicken jus

Oven Roasted Vegetable Filo Scroll *V*
Capsicum purée and ratatouille

DESSERT

White Chocolate Panna Cotta *GF*

Bailey's Cheesecake
Salted caramel sauce

Cheese Plate *GFA*
Brie, cheddar, Danish blue, dried apricots, celery and lavosh

GF–Gluten Friendly | GFA–Gluten Friendly Available | V–Vegetarian | VG–Vegan | I–Imported Seafood
For any other dietary requirements please advise when booking online in the dietaries section



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Canapés \$65 pp

Mini Beef & Guinness Pies

Sliders – choice of cheeseburger or Jackfruit V

Tomato & Basil Bruschetta VG GFA

Homemade Veal & Port Sausage Rolls GFA

Arancini Balls V

Smoked Salmon on Soda Bread GFA I

Crispy Pork Belly Bites tossed in Honey Soy Sauce GF

Prawn & Chorizo Skewers GF

Corn & Zucchini Fritters GF VG

Spiced Chickpea Ragout Mini Pies GF VG

Grazing Station Add-On Options

A mix of deli meats, cheese and a selection of grilled, roasted and marinated vegetables, served with sourdough bread, lavosh, rice crackers & dips

Share plate for 2 - \$18.5

Platter for up to 10 - \$80

Platter for up to 25 - \$160

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