



MELBOURNE

CUP

the Terrace

DRINK

COCKTAILS

Coming Soon

CHAMPAGNE

Mumm Cordon Rouge NV

WINES

Maison AIX Rosé 2024
Shaw & Smith Sauvignon Blanc
Louis Latour Chardonnay 2023
Louis Latour Valmoissine Pinot
Noir 2023

DRAUGHT BEERS

Stella Artois | Kirin Ichiban |
XXXX Gold Lager
| Stone & Wood Pacific Ale |
XXXX Ginger Beer |
Kirin Hyoketsu Lemon

df dairy free gf gluten free
n contains nut
v vegan vg vegetarian

EAT

FROM BAY TO BAR

Pacific & Sydney Rock Oysters (df, gf)

Mooloolaba King prawns (df, gf)

Bloody Mary oyster shots (df, gf)

Crème fraîche ice cream, Oscietra
caviar, sesame cone

Scallop ceviche, raspberry vinegar gel,
radish, pink peppercorn (df, gf)

New Zealand mussels, herb & anchovy
dressing, preserved lemon, pickled
shallots (df, gf)

Prawn cocktail, Marie Rose sauce, cos,
chives (df, gf)

CANAPÉS

Tuna tartlet, capers, shallots, dill (gf)

Prosciutto, bocconcini, kiss pepper &
basil (gf)

Kentucky fried carrot, buffalo aioli, dill
pickle (v)

Savoury churros, smoked paprika mayo,
shaved manchego (vg)

SUBSTANTIALS

Braised lamb & rosemary pithivier,
garden vegetables

Beetroot & goat's cheese tortellini,
tarragon beurre blanc (vg)

Mini bagel, fried tomato, romesco
sauce (vg)

Duck san choi bao, red chilli, puffed
rice, garlic chives, pickled ginger (df, gf)

Hot honey glazed chicken, green
goddess dressing, toasted almonds
(df, gf, n)

Mexican pulled pork tostadas, jalapeño
& tequila relish, coriander (df, gf)

DESSERT

Caramel horseshoe tart, chocolate jelly

Strawberry & lavender brûlée (gf)

Lemon meringue macaron (gf, n)