

# MELBOURNE CUP

Tuesday 3rd November 2026



## ENTRÉE

**Butter-poached Moreton Bay bug tail**  
Smoked Romesco sauce, compressed heirloom  
melons, crisp prosciutto crackling

or

**Locally sourced buffalo burrata**  
Heirloom tomato medley, wild garlic oil,  
aged balsamic caviar

## MAIN COURSE

**Wagyu beef tenderloin**  
Parsnip-vanilla purée, caramelized eschalots,  
bone marrow jus

or

**Pan-Roasted Kingfish**  
Saltbush, native yam purée, lemon myrtle  
beurre blanc

## DESSERT

**Light Vanilla Pavlova**  
Chantilly cream, strawberries, raspberries,  
winner's touch of gold leaf