

DRINKS

COCKTAILS

Flemington Spritz
Espresso Martini
Pineapple Crush

WINES

Maison AIX Rosé
Grayling Sauvignon Blanc
Te Mata Elston Chardonnay
Henschke Five Shillings Shiraz
Terra Sancta Mysterious Diggings Pinot Noir

CHAMPAGNE

NV Mumm Grand Cordon NV

TAP BEERS

Little Creatures Pale Ale | Stella Artois
Kirin Ichiban | Byron Bay Brewing Lemon Squash
Eumundi Ginger Beer | Stone & Wood Pacific Ale
Stone & Wood Green Coast Crisp Lager

the Terrace

MELBOURNE CUP



SAMPLE MENU

GRAZING BOARDS

Selection of Charcuterie | Cheese | Breads
Olives | Antipasti | Crackers | Fruits | Nuts

CANAPÉS

Tasmanian Oyster, ponzu dressing, wakame (df, gf)
Soy Marinated Shiitaki, kimchi slaw, daikon, betel leaf (gf, v)
Pork + Chive Dumplings, szechuan dipping sauce (df)
Duck Spring Roll, hoisin + sesame sauce
Porcini + Fontina Arancini, truffle mayo (vg)
WA Half Shell Scallop, yuzu butter, finger lime (gf)

SUBSTANTIALS

Fraser Island Spanner Crab Toastie
Dill mayo
Lamb Shoulder Taco
Chimichurri (df)
Chicken Katsu Curry
Fragrant rice, pickles, togarashi (df)
Tempura Spring Vegetables
Herb + lemon mayo (gf, v)

HAPPY POPS

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



SHARE YOUR MELBOURNE CUP
MOMENTS AND TAG US
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