

MELBOURNE CUP

NOVEMBER 2025

BALLROOM



SAMPLE MENU

ENTRÉE

Mooloolaba Prawn Salad

Mango, daikon, cucumber, sea herbs (df, gf)

Gooralie Pork Tenderloin

Tuna emulsion, young celery, cornichons, watercress (df, gf)

MAIN

Icon XB Wagyu MB4-5 Eye Fillet

Confit potato, grilled asparagus, Café de Paris butter, Madeira jus (gf)

Baked King Ora Salmon

Braised fennel, baby carrot, green olive tapenade, mustard beurre blanc (gf)

DESSERT

Horseshoe Cookie

Spiced cocoa sable, caramel chocolate crémeux (gf)

Blood Orange + Strawberry Pop

Mint tea ganache, almond sable (gf, n)

Pistachio + Milk Chocolate Tart

Fried kataifi, pistachio crémeux (n)

df - dairy free | gf - gluten free | n - contains nut

BEVERAGES

COCKTAIL

Classic Melbourne Cup Pimm's

DRAUGHT BEERS

James Squire Ginger Beer

Kirin Ichiban

Stone & Wood Pacific Ale

James Squire Ginger Beer

WINES

CHAMPAGNE

Penfolds Champagne Cuvée Brut NV

WHITE

Penfolds Bin 311 Chardonnay 2020

ROSÉ

Penfolds Max's Rosé 2023

RED

Penfolds Cellar Reserve Shiraz
Grenache Mataro 2024

Penfolds Cellar Reserve
Pinot Noir 2024

*Celebrate and Restore:
Your Ticket Helps Plant a Tree!*

In keeping with Emporium Hotels' dedication to protecting the environment, we've partnered with Reforest to make a meaningful impact on climate action. Every attendee will help restore a critically endangered subtropical rainforest in the Sunshine Coast hinterland.

*Scan here to track
the progress.*

