

MELBOURNE CUP

Tuesday 3rd November 2026



ENTRÉE - *served alternatively*

Butter-poached Moreton Bay bug tail

Smoked Romesco sauce, compressed heirloom melons, crisp prosciutto crackling

Locally sourced buffalo burrata

Heirloom tomato medley, wild garlic oil, aged balsamic caviar

MAIN COURSE - *served alternatively*

Wagyu beef tenderloin

Parsnip-vanilla purée, caramelized eschalots, bone marrow jus

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