

*the Terrace*  
ESCAPE  
IMITATION

# MELBOURNE CUP

## SAMPLE MENU

### DRINK

#### COCKTAILS

The Knights Choice

Grapefruit Gin, Berry Gin, Grapefruit, Lime,  
Prosecco + Soda

Without a Fight Spritz

Rosé Wine, Brandy, Rosemary, Lemonade, Soda

Gold Trip n Sip

Prosecco, White Rum, Pineapple,  
Passionfruit, Citrus

#### MOCKTAILS

#### CHAMPAGNE

Perrier-Jouët Champagne NV

#### WINES

Maison AIX Rosé 2024

Le Pezze Pinot Grigio 2024

Louis Latour 'Les Galets' Chardonnay 2022

Louis Latour Valmoissine Pinot Noir 2023

#### DRAUGHT BEERS

Stella Artois | Kirin Ichiban | XXXX Gold Lager

Little Creatures Pale Ale | Stone & Wood Pacific Ale

James Squire Ginger Beer | Kirin Hyoketsu Lemon

### EAT

#### FROM BAY TO BAR

Tasmanian Pacific + Sydney Rock Oysters

Selection of premium caviar

Moreton Bay bugs

Market fresh sashimi

Hervey Bay scallop ceviche

Mignonette, cocktail sauce, ponzu,  
wasabi mayo, Tabasco

#### CANAPÉS

Classic beef tartare, crispy shallots, avocado, shiso

Chicken, leek + camembert pastry

Potato rosti, white anchovy, sauce gribiche

Prosciutto di Parma, rock melon, balsamic + mint

Porcini arancini, black truffle aioli

#### SINGLE-SERVE GRAZING BOATS

#### SUBSTANTIALS

Tasmanian oyster, ponzu dressing, wakame (df, gf)

Mooloolaba king prawn sliders, wasabi mayo, tobiko

Crispy pork belly, corn salad, salsa verde (df, gf)

Korean fried chicken, steamed rice,  
pickled radish, cashew (df, gf)

Tempura eggplant, sweet chilli sauce (gf, v)

#### HAPPY POPS

SHARE YOUR MELBOURNE CUP  
MOMENTS AND TAG US  
@theterraceemporiumhotel #SIMPLYexquisite

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