

MELBOURNE CUP 2026

TUESDAY 3RD NOVEMBER 2026

\$110 per person · Set Menu, choice of one dish per course

ENTRÉE

Sashimi Salmon Tostada — guacamole, pickled papaya, red onion, coriander

Crispy Fried Eggplant — Sichuan pepper caramel, coriander, shallots

Roast Abrolhos Island Scallops — soy mirin dressing, furikake

Peking Duck Spring Rolls

MAIN

Gnocchi — forest mushrooms, rocket, parmesan

Beer Battered South Australian Silver Whiting Fillets — chips, salad, tartare sauce

Crispy Skin Masterstock Chicken — pak choy, rice, chilli black vinegar dressing

Fraser Island Spanner Crab Omelette — Asian herb salad, nuoc cham

DESSERT

Flourless Chocolate Cake — strawberry coulis, crème anglaise, ice cream

Crème Brûlée — ice cream