



MELBOURNE CUP 2025

CANAPE

Beetroot Crisp, Goats Cheese, Dukkah
Glass G.H. Mumm Grand Cordon Champagne

ENTRÉE

CHOICE

Beef Carpaccio, Truffle Mayo, Rocket & Parmesan
Citrus Cured Salmon, Herb Creme Fraiche, Pickled Cucumber
Chicken Liver Parfait, Red Currant Relish, Crostini
Seared Scallops, Corn Puree, Baby Truss Tomatoes, Asparagus, Micro Red Sorrel
Roasted King Mushrooms, Macadamia Cream, Sprout Leaves, Puffed Wild Rice
[ADD: Sydney Rock Oysters, Natural, With Mignonette \$68 1Doz]

MAIN COURSE

CHOICE

Westholme Wagyu F1 Top Sirloin (MBS4+) 250g
Riverina Pasture Fed Eye Fillet 200g
Grasslands Pasture Fed Rib Eye 300g
Grasslands Pasture Fed Bone in Rib Eye 500g [Supplement \$20]
Havericks Dry Aged Bone in Sirloin 400g [Supplement \$20]
Steaks served with Soubise Puree, Broccolini, Red Wine Jus
Rack of Milly Hill Lamb, Celeriac Puree, Peas, Smashed Roasted Kipfler Potato, Red Wine Jus
Pan Roasted Market Fish, Sauce Vierge & Broccolini
Sautee Gnocchi, Pumpkin Puree, Caramelised Onion, Ricotta & Crispy Basil

[ADD: Bowl of Chips \$10]

[ADD: Honey Glazed Dutch Carrots \$13]

DESSERT

TO SHARE

Selection of Australian Cheese, Fruit Paste, Muscatels, Lavosh
Almond & Chocolate Brownie, Salted Caramel Sauce

ADD 2.5hr Beverage Package \$85