Melbourne Cup 2026

On Arrival

Jacquart Brut NV Champagne

Assaggio

Vitello tonnato on pan-brioche *gfo*

(Optional - Premium Sydney Rock Oysters - $6.50ea)

Antipasto

(tasting plate)

Eggplant parmigiana, mozzarella, tomato passata, basilico *gf v*

Seared tuna sesame & poppy seed crust, pea puree, heirloom tomato *gf*

Secondi

(choice of)

Housemade linguine, Spencer Gulf prawns, lemon butter, pistachio pangrattato *gfo*

Black pepper infused ravioli filled with pork neck, on spicy carrot puree, vincotto, fennel breadcrumb

Blue eye cod (trevalla) fillet grilled, parsnip puree, char grilled broccolini *gf*

Wagyu inside skirt (MB9+) grilled, king brown mushrooms & wild rocket *gf*

(to share)

Radicchio, fennel & orange salad, red wine vinegar *gf*

Dolci

Torta del Sud
Lemon & pistachio torte, fresh berries