



MELBROURNE CUP MENU

3rd November 2026

APPETIZERS

POTATO & CRAB CROQUETTE, APPLE - I
KING MUSHROOM & WHIPPED RICOTTA CROSTINI
ANGELS ON HORSEBACK, GRILLED OYSTERS, WRAPPED IN BACON
MORTADELLA, GREEN OLIVE
CAPRESE SALAD
BREADS, OIL, FETTA WHIP

MAIN COURSES

PIZZA BIANCA, FIOR DI LATTE, PESTO, CHICKEN, PINENUTS, LEMON
SMOKED SALMON, CITRUS, FENNEL - I
RIGATONI AL FORNO, ALLA VODKA
SARDINES
LEAFY GREENS
ZUCCHINI AND LEMON

DESSERTS

STUFFED DATES
CANNOLI

MELBROURNE CUP MENU IS SUBJECT TO CHANGE BASED ON
SEASONAL AVAILABILITY



BEVERAGE PACKAGE INCLUSIONS

BUBBLES

EDMUND THERY BLANC DE BLANC BRUT CUVÉE NV, BURGUNDY, FR
SPECCIO PROSECCO, KING VALLEY, VIC

WHITE

TIPSY TOMATO PINOT GRIGIO, AUS
FIRST DROP ENDLESS SUMMER PINOT GRIGIO, ADELAIDE HILLS, SA
BLADEN SAUVIGNON BLANC, MARLBOROUGH NZ
ALOFT PINOT GRIS, ADELAIDE HILLS, SA
VICKERY RIESLING, EDEN VALLEY, SA
PINOCCHIO MOSCATO, KING VALLEY, VIC
BOUCHARD AINES FILS HÉRITAGE CHARDONNAY, FR

ROSÉ

TIPSY TOMATO ROSÉ, AUS
FRENCH ROSÉ TBC

RED

BATTLE OF BOSWORTH EXPAT PINOT NOIR, MCLAREN VALE, SA
LA PROVA SANGIOVESE, ADELAIDE HILLS, SA
FIRST DRIP MODERNO BARBERA, ADELAIDE HILLS, SA
JERICHO GSM, MCLAREN VALE, SA
TIPSY TOMATO SHIRAZ, AUS
GLAETZER BISHOP SHIRAZ, BAROSSA VALLEY, SA

BEERS & SPIRITS

BOTTLED AND TAP BEERS, CIDER, ALCOHOLIC GINGER BEER, BASE
SPIRITS (VODKA, GIN, BACARDI, BUNDABERG RUM, JACK DANIELS,
SCOTCH)

SOFTDRINKS, JUICE, TEA & COFFEE INCLUDED