



lounge | bar | dining

Melbourne Cup Menu

Amuse

Kangaroo Prosciutto
Muntries, berry, saltbush

Entrée

Kingfish Sashimi
Daikon, cucumber, miso, yuzu, sesame

Main

Ranger's Valley Brisket
Textures of mushroom, leek, potato, truffle

Dessert

Green Apple
Eucalyptus, lemon, mint, almond

*All menu items are subject to change according to seasonality and availability.



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*Vegetarian Option
Melbourne Cup Menu*

Amuse

Seaweed Cracker

Cucumber, miso, daikon, sesame

Entrée

Heirloom Tomato

Avocado, native pesto, capsicum, mozzarella

Main

Smoked Potato

Textures of mushroom, leek, artichoke, truffle

Dessert

Green Apple

Eucalyptus, lemon, mint, almond

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