



MELBOURNE CUP

TUESDAY 4TH NOVEMBER 2025

2 COURSE SET MENU

AMUSE-BOUCHE

Blini topped with spinach & chive cream cheese swirl, smoked salmon & dill

MAINS

Lemon & herb crusted silver whiting (GF DF option available)

served with roasted baby potatoes, baby carrots & brocolini drizzed with salsa verde

Chicken breast (GF option available)

Roasted breast marinated with herbs & garlic, served on potato & pumpkin bake topped with brocolini & roasted tomato & basil sauce.

Vegetarian tart (V)

Pumpkin, blue cheese & spinach tart, topped with asparagus & rocket salad. Finished with roasted capsicum purée

DESSERTS

House made carrot cake

With vanilla cream cheese frosting

Strawberry tart

Individual custard, strawberry & jelly tart with whipped cream

Pavlova (GF DF)

Served with fruit salad

GF gluten free DF dairy free V vegetarian



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