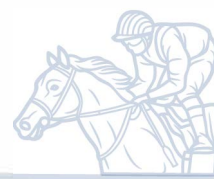


Melbourne Cup Menu

TUESDAY, 4 NOVEMBER 2025



4 COURSE MENU - \$195PP

BOOKINGS AVAILABLE FROM 11.00AM

ON ARRIVAL

FRESHLY SHUCKED SYDNEY ROCK OYSTER WITH SALMON CAVIAR
&
MINIATURE ALASKAN KING CRAB AND AVOCADO SALAD

ENTREES

SEARED HARVEY BAY SCALLOP
WILD ROCKET, PICKLED CARROT AND CUCUMBER, HONEY SOY DRESSING

ROSEMARY MARINATED LAMB TOMAHAWK
CRISPY SNOW PEA SALAD AND SALSA VERDE

SIZZLING GARLIC PRAWNS
WITH CHILLI, PARSLEY AND FRESH SOURDOUGH

COLD SEAFOOD PLATE
FRESHLY SHUCKED OYSTER, TASMANIAN SMOKED SALMON, KING PRAWN,
MARINATED OCTOPUS AND MUSSELS IN TOMATO SALSA

CAPRESE SALAD
BUFFALO MOZZARELLA, VINE RIPENED TOMATO, FRESH BASIL,
EXTRA VIRGIN OLIVE OIL & AGED BALSAMIC GLAZE

MAIN COURSE

MURRAY COD FILLET NICOISE
STEAMED GREEN BEANS, CRUSHED BABY POTATOES, OLIVES, TOMATO,
RED ONION, CAPERS, BOILED EGG AND DIJON VINAIGRETTE

350GM CHARGRILLED WAGYU RIB EYE MB 8+
WITH POTATO GRATIN, GREEN BUTTERED BEANS AND BÉARNAISE SAUCE

WHOLE LOBSTER MORNAY
BABY GREEK SALAD & SWEET POTATO CRISPS

NICK'S FISHERMAN'S BASKET
FRIED CATCH OF THE DAY, TEMPURA SOFT SHELL CRAB,
GOLDEN TEMPURA KING PRAWNS, PANKO CRUMBED CALAMARI RINGS
WITH CHIPS & HOMEMADE TARTARE SAUCE

HONEY ROASTED JAPANESE PUMPKIN
PERSIAN FETTA, ROCKET SALAD & TOASTED PUMPKIN SEEDS

DESSERT

CHOCOLATE CLOUD
SOUFFLE CHOCOLATE CAKE, COCOA DUST
WITH FRESH WHIPPED CREAM

BLUEBERRY FOOL
THIN CRISPY MERINGUE, BLUEBERRY CHANTILLY CREAM AND FRESH
BLUEBERRIES

PISTACHIO SYMPHONY
MOIST PISTACHIO CAKE, MILK LADY FINGERS AND PISTACHIO MOUSSE

LYCHEE COCO
COCONUT MOUSSE LAYERED WITH VANILLA CAKE,
POACHED LYCHEE AND BERRY SAUCE

3 HOURS DRINKS PACKAGE

+\$95PP (ADDITIONAL)

COCKTAIL

APEROL SPRITZ
APEROL, DE BORTOLI KING VALLEY PROSECCO & SODA,
SERVED IN A WINE GLASS WITH AN ORANGE WHEEL

SPARKLING

CHANDON NV BRUT (YARRA VALLEY, VIC)
WEST CAPE HOWE PINK MOSCATO (GREAT SOUTHERN, WA)

WHITE WINES

CLOUDY BAY SAUVIGNON BLANC (MARLBOROUGH, NZ)
OX HARDY CHARDONNAY (ADELAIDE HILLS, SA)
OPAWA PINOT GRIS (MARLBOROUGH, NZ)

ROSÉ

FAMILLE PERRIN RESERVE COTES-DU-RHONE ROSE
(RONE VALLEY, FRANCE)

RED WINES

VASSE FELIX 'FILIUS' CABERNET SAUVIGNON
(MARGARET RIVER, WA)
CAVEDON PINOT NOIR (KING VALLEY, VIC)

TAP BEER

KIRIN ICHIBAN
STONE & WOOD PACIFIC ALE
HAHN SUPER DRY

BOTTLE BEER & CIDER

CORONA
JAMES SQUIRE 150 LASHES PALE ALE

HAHN SUPERDRY 3.5%
HAHN PREMIUM LIGHT
LITTLE CREATURES PIPSQUEAK CIDER

+ SOFT DRINKS, FRUIT JUICE, STILL & SPARKLING MINERAL WATER



TERMS & CONDITIONS

MENU INCLUSIONS: Menu items may change subject to availability. Special dietary requirements can be catered for however we must be advised at the time of booking. Entrees, mains & desserts are alternately served for groups of 40 people or more - up to 3 options per course. **BEVERAGES:** Beverages are not included in the '4 Course Package' price. We will charge on consumption from our wine list on the day. All major credit cards & cash are accepted. Cash Bar & Split Billing is not available. **PAYMENT & CANCELLATION DETAILS:** Cash Bar & Split Billing is not available. No bookings will be confirmed without full pre-payment. A 100% Cancellation Fee will apply after the 1st of November. **GETTING THERE: VIA TAXI:** ask to be dropped off at Wheat Road, Cockle Bay Wharf. **VIA TRAIN:** alight at Town Hall Station & walk down Market Street. **VIA CAR:** Darling Park Parking 201 Sussex St, Sydney. **SURCHARGES:** A surcharge of 10% is applicable on weekends and public holidays. A surcharge of 2.25% is applicable to all online purchases. A surcharge of 1.5% is applicable to all card payments made in venue.