

Menu

MELBOURNE CUP 2025

ENTRÉE

Chorizo Stuffed Chicken Ballotine

Served with roasted red pepper purée, fennel & herb salad

Caramelised Onion & Goat's Cheese Arancini

Served with lemon aioli, rocket & pickled red onion (GF/V)

MAIN

Skin-On Barramundi Fillet

Served with a warm Greek salad of heirloom tomato, cucumber, red onion, olives, whipped feta & lemon and dill dressing, finished with crispy capers (GF)

Rolled and Roasted Pork Belly

Garlic and rosemary chat potatoes, green beans, salsa Verde, and spiced apple chutney (GF)

DESSERT

Honey & Thyme Panna Cotta (V)

Silky panna cotta infused with fresh thyme and honey, served with crunchy almond crumb and fresh seasonal berries

Orange & Almond Cake (V)

Moist almond cake with fresh orange zest, served with whipped mascarpone and candied orange peel