



MELBOURNE CUP

20  24

Spring Fling

TUESDAY 5 NOVEMBER

CHAMPIONS LUNCH

Canapés will be served on arrival, followed by a sit-down style lunch served alternate drop, with sides down the centre of the table.

CANAPÉS

Fresh oysters with a pickled shallot dressing GF DF NF

Leek and parmesan fritters with hollandaise sauce V

Sweet potato croquettes with tomato relish
mayonnaise GF DF NF V VG

ENTRÉES

Salad of burrata cheese, pressed melon, grilled zucchini,
basil and lemon oil GF NF V H

Carpaccio of pure black angus tenderloin, pinenut mayonnaise,
wild rocket and shaved pecorino GF

MAINS

Ettu bay barramundi fillet, with heirloom tomato
panzanella salad and pesto dressing GF H

Zaatar spiced chicken breast, apricot purée, wilted greens,
feta potato rosti and mead sauce GF DFO NF

SIDES

Truffle fries, with grated parmesan cheese
and truffle mayonnaise GF NF V H

Mixed leaf salad, with fennel, cherry tomato,
cucumber and citrus vinaigrette GF DF NF V VG H

DESSERT

Gelato cart

GF = GLUTEN FREE DF = DAIRY FREE DFO = DAIRY FREE OPTIONAL
NF = NUT FREE V = VEGETARIAN VG = VEGAN H = HALAL



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The below beverages will be available throughout our four-hour beverage package, with a cash bar available after the completion of the beverage package at 3:30pm.

SPARKLING

Veuve d'Argent Cuvee Prestige Blanc de Blancs Brut NV

WINE

Oyster Bay Sauvignon Blanc

Heggies Cloudline Chardonnay

Oyster Bay Pinot Noir

Earthworks Barossa Shiraz

La Vielle Ferme Cotes Du Ventoux Rosé

BEER & CIDER

Stone & Wood Pacific Ale

Stone & Wood Green Coast Lager

Byron Bay Lager

Eumundi Brewery Ginger Beer

James Squire Orchard Crush Apple Cider

Heineken Zero

SPIRITS

Served with mixers, no shots:

Absolut Vodka

Roku Gin

Bundaberg Rum

Canadian Club

Ballantine Whiskey

Jim Beam

NON-ALCOHOLIC

Soft drinks, mineral water, orange juice

Heineken Zero

