

FOOD MENU

MELBOURNE CUP '25 *Champions Lunch*

TUESDAY 4 NOVEMBER



ENTRÉES

SERVED ALTERNATE DROP

Beef rump carpaccio, macadamia cream, rocket leaves
and pecorino romano GF DF H

Panzanella salad with cherry tomatoes, shallot, croutons, burratina cheese
and pesto dressing GF NF H V

MAINS

SERVED ALTERNATE DROP

Eye fillet, caramelised red onion jam, sweet potato gratin, wilted broccolini
and green peppercorn sauce SERVED MEDIUM RARE GF NF

Daintree barramundi, southern Indian moilee sauce, Bombay potatoes
and tempered spice oil GF DF NF H

DESSERT

Dolci and Co gelato cart
Cannoli station

GF = GLUTEN FREE

DF = DAIRY FREE

H = HALAL

NF = NUT FREE

V = VEGETARIAN

Victoria Park

CHANDON

BEVERAGE MENU

MELBOURNE CUP '25 *Champions Lunch*

*The below beverages will be available
throughout our four-hour beverage package.*



SPARKLING

Chandon 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

XXXX Gold

Byron Bay Lager

Matso's Ginger Beer

James Squire Orchard Crush Apple Cider

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

Victoria Park

CHANDON