



MELBOURNE CUP
WINNERS CIRCLE MENU

Aged Comté custard, buckwheat crisp, balsamic

Cold seafood on ice, condiments (A)

Sydney rock oysters, tiger prawns, cooked bugs

Wood fired bread, cultured butter

Spanner crab cakes, hemp seeds, saltbush, oyster mayonnaise (A)

Ox heart tomatoes, stone fruits, liquorice basil, basil seed dressing

Burrata, spring vegetables, mint, broad beans leaves

Wood grilled Robbins Island Wagyu Sirloin

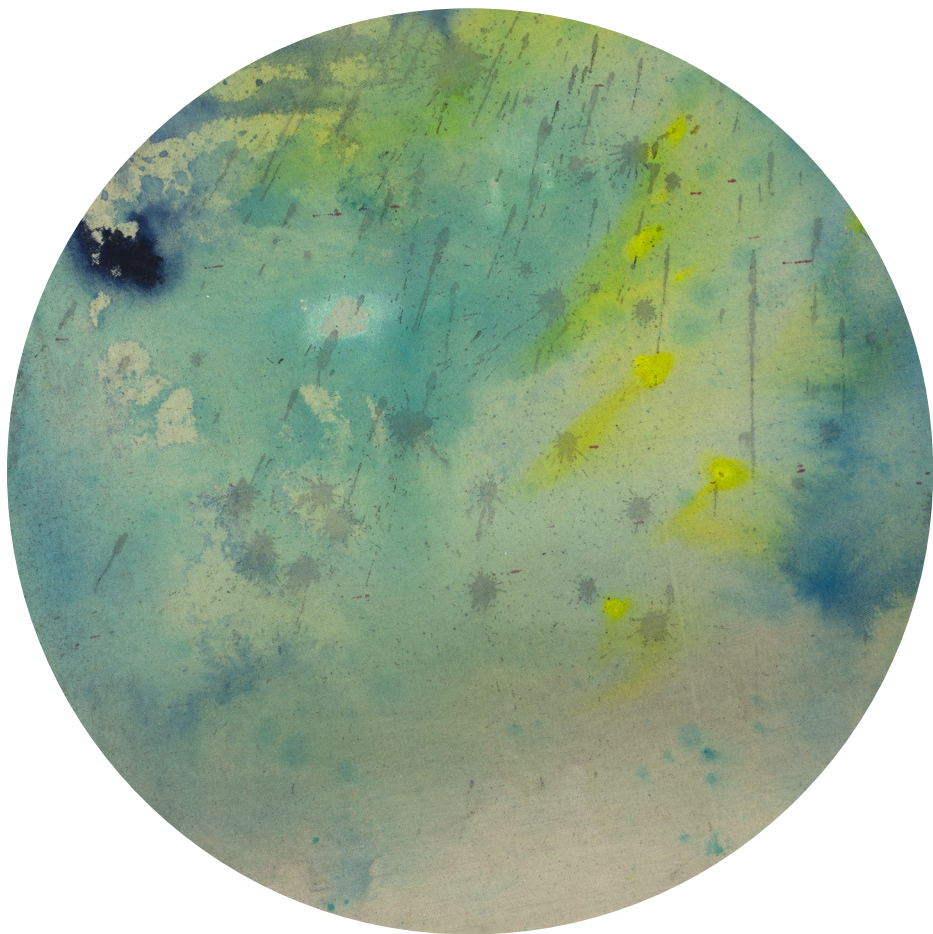
Red velvet lettuce, Woodcut salad cream, miche crumb

Hasselback Dutch cream potato, smoked onions, herb oil

Burnt butter crisp pastry, passionfruit, mascarpone cream



Menu subject to the availability of produce. Seafood Origin: (A) Australia, (I) Import, (M) Mixed. Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences. Please note a weekend surcharge of 10% on Saturdays and 15% on Sundays applies. A 15% surcharge applies on all Public Holidays.



MELBOURNE CUP EVENT 2026