

a Rare

*Menu subject to change.*

*Full prepayment of food menu required to secure the booking.  
7 day cancellation policy applies, if cancelled within this time the deposit is forfeited.*

*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 1.15% surcharge applies for all credit card transactions.  
An additional service fee of 10% applies to bookings of 10 people or more.*



**MELBOURNE CUP  
LUNCH MENU**

**Tuesday 3rd November 2026**

**Lasagna alla Bolognese croccante**

Crispy Bolognese style lasagna, parmesan cream

**Focaccia**

Traditional focaccia, extra virgin olive oil, aged balsamic

**Mozzarella di bufala**

Buffalo mozzarella, macadamia cream, roasted  
heirloom cherry tomatoes, preserved lemon

**Battuta di manzo**

Wagyu beef tartare, Porcini mushrooms, Jerusalem artichoke

**Paccheri ai gamberi**

Paccheri pasta, South Australian King prawns, vodka sauce

**Agnello**

Lamb rump, green peas, beans, mint, buttermilk

*Rocket, Parmigiano Reggiano, balsamic*

**Mousse di cioccolato**

Chocolate mousse, hazelnut and kumquat compote

**Menu 225PP**