

Melbourne Cup Lunch 2026

Appetiser

Artisan Breads

Cultured butter: Fig & Mulled Wine | Honey Crackle & Seaweed | Pistachio-Cranberry

Entrée

Crab Remoulade | Compressed Watermelon | Caviar | Pressed Prosciutto | Strawberry-Basil Gazpacho

Main

55-Day aged Beef Fillet | Salt baked celeriac puree | Beef Cheek Pithivier | Bordelaise

Dessert

72% Chocolate Hazelnut Entremet | Feuilletine | Hazelnut Praline

@garconbleuadl | @sofiteladelaide



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Wine

Veuve Ambal Blanc de Blancs Brut | Mitchell Pinot Gris | Seppeltsfield Barossa
Grenache Rosé | Deviation Road Pinot Noir | Head Wines Shiraz

Beer and Cider

Heineken | Kirin Ichiban | Stone & Wood Pacific Ale | Pipsqueak Apple Cider

Non-Alcoholic

Soft drinks | Juices

Thank you for joining us at our Melbourne Cup Lunch

We are proud supporters of Rare Find Foundation and will be donating a portion of our ticket sales and sweeps to the charity.

If you are able, please consider donating
via the QR code below.

