grappa

Melbourne Cup 2026

ON ARRIVAL

Wood fired **pizza crust, olive** tapenade

Freshly shucked **Sydney Rocks oysters**, red wine vinaigrette

Salumi plate Suzuki full blood wagyu bresaola MB9+, 24 months Galloni Prosciutto,

Pinos nduja, Pinos mortadella, De Palma capocollo, De Palma cacciatore salami

Buffalo mozzarella, tomatoes, basil, extra virgin oil

Calamari Fritti fried Port Lincoln calamari (SA) chilli, basil, garlic, semi-dried tomatoes

PASTA

Paccheri, veal ragu (NSW), parmigiano Reggiano

Tagliolini, Shark Bay crab meat (WA), lemon, breadcrumbs, garlic, chilli, parsley

Upgrade+$40pp Spaghetti alla chitarra Live Southern Rock lobster cherry tomato, garlic

MAINS

800g ribeye Little Joe MBS4+ (VIC) grass fed

Upgrade +$60pp Limestone Ridge wagyu tomahawk MBS9+ (SA), grain fed

Charcoal grilled King George whiting (SA), blood orange, caper berries, Chardonnay vinegar

Upgrade +60pp Grilled live Southern Rock lobster, salmoriglio and lemon or garlic butter

CONTORNI

Baby cos, cucumber, red radish, chives, lemon dressing

Roast potatoes, garlic, rosemary

DOLCE

Bomboloni (fried doughnut, cinnamon, crema inglese)

Tiramisu