

2025 MELBOURNE CUP

Four Course Dining Menu \$130pp

Add East 33 Oysters \$6.5ea
Add 1doz for \$60

Entrées

Garlic and rosemary flat bread
Burratta, salsa verde calabrese, slow roast manande tomato with green
gazpacho
Prosciutto e melone

Fish Course

Wood Roasted Queensland Prawn, lemon butter and nori powder
Grilled southern calamari, romesco and lemon

Main Course

Slow roasted lamb shoulder, pickled cucumber, salsa verde and pistachio

Sides

Roasted potato, rosemary butter and parsley
Rocket salad, vinaigrette and ricotta salata

To finish

Glorietta Tiramisu

Party on the Terrace - Canapés + Drinks Package \$150pp

From 1:00pm to 4:00pm, enjoy a glass of NV Gosset Extra Brut Champagne on arrival, followed by a 3-hour Casa beverage package and roaming canapés - beef sliders, lamb croquettes, Japanese scallops, and more.