

2025 MELBOURNE CUP

Four Course Dining Menu \$130pp

Add East 33 Oysters \$6.5ea

Add 1doz for \$60

On Arrival

Glass of NV Gosset Extra Brut Champagne

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.