SKYLINE LOUNGE

HOWDEN VICTORIA DERBY DAY

SATURDAY 31 OCTOBER

Our Food Philosophy

A celebration of place, produce and the beauty of Spring.

Led by Delaware North Executive Chef Dushyant "Dushy" Bhati, our Victoria Racing Club culinary team has created menus that showcase the very best of Australian seasonal produce - from pristine coastlines and rich pastures to the specialist growers, farmers and makers of Victoria.

Every ingredient is thoughtfully sourced, respectfully prepared and carefully crafted, allowing its natural quality, seasonality and provenance to shine beautifully on your plate.

This is Melbourne Cup Carnival dining with a true sense of place.

MELBOURNE CUP CARNIVAL 2026

SKYLINE LOUNGE

HOWDEN VICTORIA DERBY DAY

SATURDAY 31 OCTOBER

On Arrival

Southern Rock lobster tartlet, dill emulsion (A)

Wagyu beef 'Bo La Lot' tartare cone, lemongrass, betel leaf

Confit chicken croquette, gribiche, dill pickle, chicken salt

Hervey Bay scallop, prawn XO butter, finger lime, micro coriander (A)

Arancini, pumpkin, feta (v)

Intermezzo

Mango and passionfruit sorbet (v)

Lunch

Crab cigar, citrus herb mayonnaise (A)

Wagyu beef lasagne bite, pecorino

Aquna Murray cod, charred sweetcorn,
smoked trout roe, umeboshi furikake (A)

Parwan Prime lamb, fire-roasted eggplant caponata, labneh

Sweet Treats

Strawberry, pistachio and bergamot (v)

Hazelnut praline, orange brownie (v)

Afternoon Tea

Empanada, roast cauliflower, pine nuts, currants, chimichurri mayonnaise (v)
Salt and pepper calamari, lemon aioli (A)
Caspers chunky beef and cheddar pie, relish

(v) Vegetarian (lg) Low Gluten (A) Australian seafood (I) Imported seafood (M) Mixed seafood

While some menu items may not include specific allergens as ingredients, all our food is made in a facility that contains allergens. Therefore, we are unable to guarantee there are no allergens in the food and beverages served from this menu

MELBOURNE CUP CARNIVAL 2026

SKYLINE LOUNGE

LEXUS MELBOURNE CUP DAY

TUESDAY 3 NOVEMBER

Our Food Philosophy

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MELBOURNE CUP CARNIVAL 2026

SKYLINE LOUNGE

LEXUS MELBOURNE CUP DAY

TUESDAY 3 NOVEMBER

Morning Tea

Egg and bacon slider, Provolone

Seasonal fruit Danish pastries (v)

On Arrival

Tasmanian pacific oyster, raspberry mignonette (A)

Abrolhos Island scallop, ajo blanco, cucumber, basil, smoked Ñora peppers (A)

Wagyu beef puff, chilli mayonnaise

Pomme paillasson, crème fraîche, saltbush (v)

Champagne poached chicken sandwich, tarragon mayonnaise

Intermezzo

Raspberry & lychee sorbet (v)

Substantial

Confit duck croquette, cherry gel

Western Plains pork bao, charred pork belly, kimchi mayonnaise, cucumber

Agnolotti, pumpkin and goat's cheese, burnt butter (v)

Akaroa king salmon, yuzu kosho rice, edamame, pickled cucumber (I)

Sweet Treats

Tropical slice, mango, coconut, passionfruit (v)

Chocolate and caramel cube (v)

Afternoon Tea

Beef bourguignon pithivier, green tomato relish

Empanada, chicken and basil, chimichurri mayonnaise

Shoestring fries, truffle mayonnaise, Parmesan (v)

(v) Vegetarian (lg) Low Gluten (A) Australian seafood (I) Imported seafood (M) Mixed seafood

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MELBOURNE CUP CARNIVAL 2026

SKYLINE LOUNGE

CROWN OAKS DAY

THURSDAY 5 NOVEMBER

Our Food Philosophy

A celebration of place, produce and the beauty of Spring.

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SKYLINE LOUNGE

CROWN OAKS DAY

THURSDAY 5 NOVEMBER

On Arrival

Southern Rock lobster tartlet, dill emulsion (A)

Wagyu beef 'Bo La Lot' tartare cone, lemongrass, betel leaf

Confit chicken croquette, gribiche, dill pickle, chicken salt

Hervey Bay scallop, prawn XO butter, finger lime, micro coriander (A)

Arancini, pumpkin, feta (v)

Intermezzo

Mango and passionfruit sorbet (v)

Lunch

Crab cigar, citrus herb mayonnaise (A)

Wagyu beef lasagne bite, pecorino

Aquna Murray cod, charred sweetcorn,
smoked trout roe, umeboshi furikake (A)

Parwan Prime lamb, fire-roasted eggplant caponata, labneh

Sweet Treats

Strawberry, pistachio and bergamot (v)

Hazelnut praline, orange brownie (v)

Afternoon Tea

Empanada, roast cauliflower, pine nuts, currants, chimichurri mayonnaise (v)
Salt and pepper calamari, lemon aioli (A)
Caspers chunky beef and cheddar pie, relish

(v) Vegetarian (lg) Low Gluten (A) Australian seafood (I) Imported seafood (M) Mixed seafood

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MELBOURNE CUP CARNIVAL 2026

SKYLINE LOUNGE

TAB CHAMPIONS STAKES DAY

SATURDAY 7 NOVEMBER

Our Food Philosophy

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MELBOURNE CUP CARNIVAL 2026

SKYLINE LOUNGE

TAB CHAMPIONS STAKES DAY

SATURDAY 7 NOVEMBER

On Arrival

Tasmanian pacific oyster, raspberry mignonette (A)

Abrolhos Island scallop, ajo blanco, cucumber, basil, smoked Ñora peppers (A)

Wagyu beef puff, chilli mayonnaise

Pomme paillasson, crème fraîche, saltbush (v)

Champagne poached chicken sandwich, tarragon mayonnaise

Intermezzo

Raspberry & lychee sorbet (v)

Substantial

Confit duck croquette, cherry gel

Western Plains pork bao, charred pork belly, kimchi mayonnaise, cucumber

Agnolotti, pumpkin and goat's cheese, burnt butter (v)

Akaroa king salmon, yuzu kosho rice, edamame, pickled cucumber (I)

Sweet Treats

Tropical slice, mango, coconut, passionfruit (v)

Chocolate and caramel cube (v)

Afternoon Tea

Beef bourguignon pithivier, green tomato relish
Empanada, chicken and basil, chimichurri mayonnaise
Shoestring fries, truffle mayonnaise, Parmesan (v)

(v) Vegetarian (lg) Low Gluten (A) Australian seafood (I) Imported seafood (M) Mixed seafood

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