THE ATRIUM

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.

THE ATRIUM

HOWDEN VICTORIA DERBY DAY

SATURDAY 31 OCTOBER

Bread rolls, cultured butter (v)

Entrée

Australian Bay lobster, culatello, peach, Madagascar vanilla, citrus (A)

Main

Wagyu striploin, croquette, skordalia, honey-glazed carrot,
cipollini, Bordelaise sauce

Alternating

Line-caught rockling, brioche crust, gribiche,
zucchini, lemon butter, caviar sauce (M)

Dessert

Blueberry and lemon myrtle, lemon myrtle crémeux,
white chocolate sablé, blueberry and buttermilk gelato (v)

Afternoon Tea

Caspers saltbush lamb empanada, chimichurri mayonnaise
Caspers beef lasagne pie, tomato sauce
Champagne poached chicken sandwich, tarragon mayonnaise
Citrus tart, vanilla ganache, white chocolate (v)

(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

THE ATRIUM

LEXUS MELBOURNE CUP DAY

TUESDAY 3 NOVEMBER

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THE ATRIUM

LEXUS MELBOURNE CUP DAY

TUESDAY 3 NOVEMBER

Bread rolls, cultured butter (v)

Morning Tea

Three-cheese mini jaffle, piccalilli (v)

Assorted morning pastries (v)

Entrée

Queensland spanner crab rillettes, new-season stone fruit, verjuice, elderflower, brioche (A)

Main

O'Connor grass-fed Angus beef tenderloin, Pink Fir Apple potatoes, cavolo nero, horseradish, crème fraîche, mushroom jus

Alternating

Hapuka, wilted spinach, vongole clams, vermouth, yuzu kosho beurre blanc (A)

Dessert

Mango, coconut, mango and passionfruit mousse, coconut financier, burnt honey (v)

Afternoon Tea

Chicken and basil empanada, chimichurri mayonnaise
Beef bourguignon pithivier, green tomato relish
Champagne poached chicken sandwich, tarragon mayonnaise
Tropical slice, mango, coconut (v)

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

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MELBOURNE CUP CARNIVAL 2026

THE ATRIUM

CROWN OAKS DAY

THURSDAY 5 NOVEMBER

Our Food Philosophy

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THE ATRIUM

CROWN OAKS DAY

THURSDAY 5 NOVEMBER

Bread rolls, cultured butter (v)

Entrée

Akaroa king salmon, fennel slaw, buttermilk dressing,
dill oil, preserved kelp (I)

Main

Parwan Prime lamb, slow-cooked shoulder, pea purée,
smoked aubergine polenta, jus

Alternating

Blue-eye cod and King Island prawn, Koo Wee Rup asparagus,
pickled ginger, miso caramel beurre blanc, furikake (A)

Dessert

Rose, raspberry, lychee, rose and vanilla mousse,
raspberry compote, pink meringue (v)

Afternoon Tea

Caspers pork and fennel roll, green tomato and jalapeño relish
Caspers cheeseburger pie, tomato sauce
Champagne poached chicken sandwich, tarragon mayonnaise
Strawberry, pistachio and bergamot (v)

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THE ATRIUM

TAB CHAMPIONS STAKES DAY

SATURDAY 7 NOVEMBER

Our Food Philosophy

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THE ATRIUM

TAB CHAMPIONS STAKES DAY

SATURDAY 7 NOVEMBER

Bread rolls, cultured butter (v)

Entrée

House-made chicken and leek terrine, jardinière vegetables,
mead and spiced fruit chutney, ficelle

Main

Gippsland Wagyu beef prime rib, pommes mousseline,
king brown mushroom, Périgord sauce (lg)

Alternating

Ocean trout, Southern calamari, risotto Milanese,
citrus-saffron butter (lg) (A)

Dessert

Chocolate, sour cherry, hibiscus, Grand Cru chocolate crémeux,
vanilla mascarpone, hibiscus lace, dried sour cherry (v)

Afternoon Tea

Caspers Harissa-spiced lamb roll, tomato relish
Caspers chunky beef and cheddar pie, ketchup
Champagne poached chicken sandwich, tarragon mayonnaise
Hazelnut praline, orange brownie (v)

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MELBOURNE CUP CARNIVAL 2026