THE TERRACE

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 TERRACE

HOWDEN VICTORIA DERBY DAY

SATURDAY 31 OCTOBER

Bread rolls, cultured butter (v)

Amuse-bouche

Spanner crab rillette, finger lime, buns (A)

Pomme paillasson, crème fraîche, saltbush (v)

Entrée

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

Main

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

Sides

Oak leaf salad, radish, pickled shallots, soft herbs, house dressing (v)

Dessert

Black sesame sphere, Madagascar vanilla, smoked milk crémeux, yuzu gel (v)

Cheese

Onkaparinga Triple Brick brie, Cricketers Farm Extra Mature Cheddar,
Gorgonzola Piccante, quince, lavosh (v)

Afternoon Tea

Saltbush lamb empanadas, 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 TERRACE

LEXUS MELBOURNE CUP DAY

TUESDAY 3 NOVEMBER

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MELBOURNE CUP CARNIVAL 2026

THE TERRACE

LEXUS MELBOURNE CUP DAY

TUESDAY 3 NOVEMBER

Morning Tea

Salmon gravlax, citrus labneh, bagel (A)
Assorted morning pastries (v)

Amuse-bouche

Southern Rock lobster tartlet, dill emulsion (A)

Spring pea, lemon gel, Parmesan, vol-au-vent (v)

Entrée

Queensland spanner crab rillette, 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

Sides

Oak leaf salad, radish, pickled shallots, soft herbs, house dressing (v)

Dessert

Champagne, wild strawberry & rose, pistachio croustillant, smoked strawberry gel (v)

Cheese

Onkaparinga Triple Brick brie, Cricketers Farm Extra Mature Cheddar,
Gorgonzola Piccante, quince, lavosh (v)

Afternoon Tea

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

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MELBOURNE CUP CARNIVAL 2026

THE TERRACE

CROWN OAKS DAY

THURSDAY 5 NOVEMBER

Our Food Philosophy

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THE TERRACE

CROWN OAKS DAY

THURSDAY 5 NOVEMBER

Bread rolls, cultured butter (v)

Amuse-bouche

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

Devilled egg, saffron, chives (v)

Entrée

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

Main

Parwan Prime lamb rack & shoulder, pea purée, smoked aubergine polenta, jus

Sides

Oak leaf salad, radish, pickled shallots, soft herbs, house dressing (v)

Dessert

White peach couture, crème fraîche, Sauternes gel, almond sablé (v)

Cheese

Onkaparinga Triple Brick brie, Cricketers Farm Extra Mature Cheddar,
Gorgonzola Piccante, quince, lavosh (v)

Afternoon Tea

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

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MELBOURNE CUP CARNIVAL 2026

THE TERRACE

TAB CHAMPIONS STAKES DAY

SATURDAY 7 NOVEMBER

Our Food Philosophy

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THE TERRACE

TAB CHAMPIONS STAKES DAY

SATURDAY 7 NOVEMBER

Bread rolls, cultured butter (v)

Amuse-bouche

Merimbula rock oyster, Champagne mignonette (A)

Truffle choux bun, cauliflower cream (v)

Entrée

Baked Abrolhos Islands scallop, sobrassada butter, olive,
tapioca cracker, trout caviar (A)

Main

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

Sides

Oak leaf salad, radish, pickled shallots, soft herbs, house dressing (v)

Dessert

Champion Noir, Amarena cherry gel, kirsch crémeux (v)

Cheese

Onkaparinga Triple Brick brie, Cricketers Farm Extra Mature Cheddar,
Gorgonzola Piccante, quince, lavosh (v)

Afternoon Tea

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

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MELBOURNE CUP CARNIVAL 2026