THE DINING ROOM

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 DINING ROOM

HOWDEN VICTORIA DERBY DAY

SATURDAY 31 OCTOBER

Bread rolls, cultured butter (v)

Entrée

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

Tomato & burrata à la Caprese, lemon verbena dressing,
elderflower, young basil (v)

Main

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

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

Potato gnocchi, native pesto, sunrise lime, zucchini, buffalo mozzarella (v)

Dessert

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

Selection of cheeses - 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

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MELBOURNE CUP CARNIVAL 2026

THE DINING ROOM

LEXUS MELBOURNE CUP DAY

TUESDAY 3 NOVEMBER

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MELBOURNE CUP CARNIVAL 2026

THE DINING ROOM

LEXUS MELBOURNE CUP DAY

TUESDAY 3 NOVEMBER

Morning Tea

Salmon gravlax, citrus labneh, bagel (A)

Assorted morning pastries (v)

Entrée

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

Celeriac & pear tarte Tatin, sherry vinegar caramel, goat's curd, watercress, frisée salad (v)

Main

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

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

Mushroom pithivier, cavolo nero, spring greens, horseradish, mushroom jus (v)

Dessert

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

Selection of cheeses - 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 DINING ROOM

CROWN OAKS DAY

THURSDAY 5 NOVEMBER

Our Food Philosophy

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THE DINING ROOM

CROWN OAKS DAY

THURSDAY 5 NOVEMBER

Bread rolls, cultured butter (v)

Entrée

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

Bullarook Creek Farm heirloom zucchini carpaccio, goat's curd,
zucchini flower, pomegranate, toasted sunflower seeds (v)

Main

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

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

Pumpkin & sage agnolotti, butternut purée, crispy sage, sunrise lime,
Parmigiano crema, ricotta salata, pesto (v)

Dessert

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

Selection of cheeses - 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 DINING ROOM

TAB CHAMPIONS STAKES DAY

SATURDAY 7 NOVEMBER

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THE DINING ROOM

TAB CHAMPIONS STAKES DAY

SATURDAY 7 NOVEMBER

Bread rolls, cultured butter (v)

Entrée

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

Beetroot & onion tarte Tatin, caramelised cipollini, mustard,
goat's curd, vincotto glaze (v)

Main

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

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

Mille-feuille vegetables, lacto-fermented celeriac broth, saffron sauce,
beets, kumara, kohlrabi, potato (v)

Dessert

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

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

Afternoon Tea

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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