DINING
BY SOCIETY

THE BYERLEY

HOWDEN VICTORIA DERBY DAY

SATURDAY 31 OCTOBER

MELBOURNE CUP
CARNIVAL 2026

SOCIETY SEAFOOD

Cured Ocean Trout, Scallop Sashimi, King Prawn (M)

BUFFALO RICOTTA RAVIOLI

Lemon, Parmesan (v)

SOUTHERN ROCK LOBSTER RISOTTO

Citrus Prawn Bisque (GF) (A)

CHATEAUBRIAND

Cognac & Peppercorn Sauce (GF)

Served with

Potato Pavé, Green Beans (v) (GF)
Society Garden Salad (v) (GF)

SOCIETY DESSERT PETITS FOURS

Chocolate Éclair (v)
Strawberry Macaron (v) (GF)
Raspberry Madeleine (v)
Pecan Tart (v)
Valrhona Bon Bon (v) (GF)

A SELECTION OF THREE VICTORIAN ARTISAN CHEESES

Maffra Cheddar, Gippsland
Berry's Creek Tarwin Blue, South Gippsland
L'Artisan Grand Fleuri, Mortlake
Served with Pâte de fruit, lavosh, & fruit bread

A little later

MINI CHEESEBURGER WITH FRITES

(v) Vegetarian (GF) Gluten Free (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.

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BY SOCIETY

THE BYERLEY

LEXUS MELBOURNE CUP DAY

TUESDAY 3 NOVEMBER

MELBOURNE CUP
CARNIVAL 2026

A SELECTION OF MORNING PASTRIES

SPANNER CRAB CHOUX BUN
Lemon, Parmesan, Dill (A)

HAND CUT BEEF TARTARE
Crumpet, Horseradish, Chives

SOUTHERN ROCK LOBSTER AGNOLOTTI
Yuzu, Beurre Blanc (A)

ABALONE RISOTTO
Cacio e Pepe, Pecorino Romano (A)

BEEF EN CROUTE
Forest Mushrooms, Madeira Jus

Served with
Paris Mash, Green Beans (v) (GF)
Society Garden Salad (v) (GF)

SOCIETY DESSERT PETITS FOURS

Chocolate Éclair (v)
Strawberry Macaron (v) (GF)
Raspberry Madeleine (v)
Pecan Tart (v)
Valrhona Bon Bon (v) (GF)

A SELECTION OF THREE VICTORIAN ARTISAN CHEESES

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CROWN OAKS DAY

THURSDAY 5 NOVEMBER

MELBOURNE CUP
CARNIVAL 2026

HOKKAIDO SCALLOP SASHIMI

Lemon, Caper, Olive Oil (GF) (I)

SPANNER CRAB TORTELLINI

Lobster Oil, Tarragon (A)

TRUFFLE RISOTTO

Mushroom, EVOO (v) (GF)

WAGYU FILLET OF BEEF

Cognac & Peppercorn Sauce (GF)

Served with
Paris Mash, Green Beans (v) (GF)
Society Garden Salad (v) (GF)

SOCIETY DESSERT PETITS FOURS

Chocolate Éclair (v)
Strawberry Macaron (v) (GF)
Raspberry Madeleine (v)
Pecan Tart (v)
Valrhona Bon Bon (v) (GF)

A SELECTION OF THREE VICTORIAN ARTISAN CHEESES

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DINING
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TAB CHAMPIONS STAKES DAY

SATURDAY 7 NOVEMBER

MELBOURNE CUP
CARNIVAL 2026

SOCIETY SEAFOOD

Cured Ocean Trout, Scallop Sashimi, King Prawn (M)

BUFFALO RICOTTA RAVIOLI

Lemon, Parmesan (v)

SOUTHERN ROCK LOBSTER RISOTTO

Citrus Prawn Bisque (GF) (A)

CHATEAUBRIAND

Cognac & Peppercorn Sauce (GF)

Served with

Potato Pavé, Green Beans (v) (GF)
Society Garden Salad (v) (GF)

SOCIETY DESSERT PETITS FOURS

Chocolate Éclair (v)
Strawberry Macaron (v) (GF)
Raspberry Madeleine (v)
Pecan Tart (v)
Valrhona Bon Bon (v) (GF)

A SELECTION OF THREE VICTORIAN ARTISAN CHEESES

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Berry's Creek Tarwin Blue, South Gippsland
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