SKYLINE DINING

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 DINING

HOWDEN VICTORIA DERBY DAY

SATURDAY 31 OCTOBER

Bread rolls, cultured butter (v)

Amuse-bouche

Merimbula rock oyster, raspberry mignonette (A)
Pomme paillasson, creme fraiche, saltbush

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)

Afternoon Tea

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

SKYLINE DINING

LEXUS MELBOURNE CUP DAY

TUESDAY 3 NOVEMBER

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 DINING

LEXUS MELBOURNE CUP DAY

TUESDAY 3 NOVEMBER

Bread rolls, cultured butter (v)

Morning Tea

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

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 fruits,
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)

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

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 DINING

CROWN OAKS DAY

THURSDAY 5 NOVEMBER

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.

SKYLINE DINING

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 and 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)

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)

(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 DINING

TAB CHAMPIONS STAKES DAY

SATURDAY 7 NOVEMBER

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.

SKYLINE DINING

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

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

Main

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

Sides

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

Dessert

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

Afternoon Tea

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