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

Vegetarian Menu

Bread rolls, cultured butter

Amuse-bouche

Avocado, tomato, salsa macha, ricotta salata, tostada

Pomme paillasson, crème fraîche, saltbush

Entrée

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

Main

Potato gnocchi, native pesto, sunrise lime, zucchini, buffalo mozzarella

Sides

Oak leaf salad, radish, pickled shallots, soft herbs, house dressing

Dessert

Black sesame sphere, Madagascar vanilla, smoked milk crémeux, yuzu gel

Cheese

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

Afternoon Tea

Caramelised onion, cherry tomato & goat's cheese galette
Roast cauliflower empanada, pine nuts, currants, chimichurri mayonnaise
Curried egg & lettuce sandwich
Citrus tart, vanilla ganache, white chocolate

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

Vegetarian Menu

Morning Tea

Three-cheese mini jaffles, piccalilli
Assorted morning pastries

Amuse-bouche

Basil cannoli, goat's cheese, olive
Spring pea, lemon gel, Parmesan, vol-au-vent

Entrée

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

Main

Mushroom Wellington, Pink Fir Apple potatoes, cavolo nero,
horseradish, crème fraîche, spring greens, mushroom jus

Sides

Oak leaf salad, radish, pickled shallots, soft herbs, house dressing

Dessert

Champagne, wild strawberry & rose, pistachio croustillant, smoked strawberry gel

Cheese

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

Afternoon Tea

Creamed corn empanada, chimichurri mayonnaise
Roasted root vegetable pithivier, green tomato relish
Curried egg & lettuce sandwich
Tropical slice, mango, coconut

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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

Vegetarian Menu

Bread rolls, cultured butter

Amuse-bouche

Silken tofu, ajo blanco, cucumber, basil, smoked Ñora peppers

Devilled egg, saffron, chives

Entrée

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

Main

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

Sides

Oak leaf salad, radish, pickled shallots, soft herbs, house dressing

Dessert

White peach couture, crème fraîche, Sauternes gel, almond sablé

Cheese

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

Afternoon Tea

Spanakopita, feta, spinach
Lentil & root vegetable pie
Curried egg & lettuce sandwich
Strawberry, pistachio & bergamot

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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

Vegetarian Menu

Bread rolls, cultured butter

Amuse-bouche

Parmesan custard tartelette, walnut ketchup, tomato

Truffle choux bun, cauliflower cream

Entrée

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

Main

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

Sides

Oak leaf salad, radish, pickled shallots, soft herbs, house dressing

Dessert

Champion Noir, Amarena cherry gel, kirsch crémeux

Cheese

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

Afternoon Tea

Slow-roasted vegetable roll, tomato relish
Moroccan vegetable pasties
Curried egg & lettuce sandwich
Hazelnut praline, orange brownie

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MELBOURNE CUP CARNIVAL 2026