



MELBOURNE CUP

IN THE PAVILION



FOUR HOUR PREMIUM BEVERAGE MENU

SPECIALTY COCKTAIL

Minuty Frosé Rosé
M de Minuty, strawberry, citrus

SPARKLING

NV Chandon Brut
Yarra Valley, Victoria

2023 Alpha Box & Dice
Tarot Prosecco
Murray-Darling, South Australia

WHITE

Petes Pure Moscato
Murray-Darling, New South Wales

2023 Shaw + Smith
Sauvignon Blanc
Adelaide Hills, South Australia

RED

2023 Save Our Souls Pinot Noir
Yarra Valley, Victoria

ROSÉ

M de Minuty
Provence, France

BEER & CIDER

Bertie Ginger Beer
Bertie Apple Cider
CBCo Middy Lager
CBCo Goldy Lager
Great Northern Original

NON-ALCOHOLIC

Great Northern Zero
Soft drink
Orange juice
Mineral water

Subject to availability, cancellation and change. Drink responsibly.



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FOOD MENU

TO START

SERVED TO TABLE

GOURMET MINI SANDWICHES

Huon smoked salmon, cream cheese, cucumber, dill, charcoal bread
Cashew satay and lime pulled chicken, slaw, lettuce, turmeric bread
Grilled vegetables, basil pesto, fresh mozzarella, beetroot bread (v)

ANTIPASTO PLATTER

Selection of cured meats, Australian cheese,
marinated olives, pickles, sourdough

PRECINCT CURATED TASTING STATIONS

ARDO ROOFTOP

Crispy chicken katsu slider, sour cherry relish, fennel and cabbage slaw
Sticky lamb ribs ras el hanout spices, pomegranate molasses (df) (gf)
Wagyu beef slider, smoked cheddar, pepper relish

TERASU

Chicken yakitori
Fried duck bao, pickled cucumber, hoisin
Prawn dumpling, water chestnuts, ginger soy dressing

MISS SONGS

Truffle mushroom fried rice (v)
Vegetable dumpling (v)
Char siew pork bun (df)

DF dairy free | GF gluten free | V vegetarian

Please inform your waiter if you have any allergies. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

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