

MELBOURNE CUP MENU 2025

ON ARRIVAL

Glass of Croser Sparkling

TO START

Freshly Baked Sun-Dried Tomato & Rosemary
Focaccia, Aged Balsamic, Basil Pesto

ENTREE

Share platter of

Grilled Spanish Octopus Bruschetta
Olive, Avocado, Rucola
&

Crispy Murray Cod & Crab Cakes
Celeriac & Granny Smith Slaw, Mesclun,
Honey Mustard Vinaigrette
&

Oysters (x2)

*Your choice of flavour: Natural / Mignonette
Green apple & Wasabi / Guanciale Mornay (Warm)*

MAINS

Your choice of

Seared Barramundi

Snow Pea & Zucchini Orzo, Dried Tomatoes,
Saffron Beurre Blanc
or

Grilled Beef Tenderloin

butternut Squash Mousseline, Confit Shallots,
Desiree Potatoes & Asparagus, Port Jus GF

Salad Bowl to share

DESSERT

Mango Cremeux Tart, Coconut Tuile,
Lemon Sorbet, Pumpkin Seed Granola* N

Vegan menu options available on request

V: vegetarian N: nuts GF: gluten friendly



LIVE OYSTER STATION
TAB FACILITY - SPORTS BAR
SWEEPS \$2 \$5 \$10 \$20

REZZ
HOTEL 1858
CROSER

*Menu products and prices are subject to change without prior notice
Please advise of any dietary requirements at the time of ordering*