FED
HOTEL EST. 1901

3 COURSE SET MENU

MELBOURNE CUP 2026

$75 per person

including a glass of Lois on arrival

TO START

Shared Tasting Plate

Mushroom arancini, fried dumplings, prosciutto, capsicum dip, ciabatta

MAIN — CHOICE OF

Chargrilled Chicken Breast

salsa verde, charred asparagus

GF DF NF

OR

Scotch Fillet 250g

crisp potato, charred greens, red wine jus

Cooked medium — well done on request

GF DF NF

DESSERT

Eton Mess

deconstructed meringue

GF NF

EST. 1901

GF GLUTEN FREE · DF DAIRY FREE · NF NUT FREE