

PALETTE

MELBOURNE CUP LUNCH

TUE 3 NOV 2026

\$230pp

Pixel Bakehouse Bread
cultured butter

ENTREE

Beef Tataki

pickled onion, sesame, wasabi leaf

White Anchovy (I)

skordalia, smoked paprika

mayonnaise, sourdough

Ox Heart Tomato

25 year balsamic, parmesan foam,
kangaroo grass tart

Soy Yellowfin Tuna (A)

nasturtium

MAIN COURSE

Stanbroke Sanchoku Rump Cap
mushroom, onion rings, Bordelaise

to share

leaves, cinnamon myrtle vinaigrette
fragrant enoki

DESSERT

Passionfruit and Raspberry Flower

sample menu – items subject to availability