



MELBOURNE CUP DAY 2025

Tuesday Nov 4 | Four Course Set Menu \$70pp | Doors Open 12pm

Starter

House baked focaccia, trio of dips (gfo)

Shared Entrée

Kilpatrick oysters (gf)
Salt & pepper squid with lemon & aioli

Mains

Choice of:

Roast sirloin, roast potatoes, baby carrots, broccolini, Yorkshire pudding, jus (gfo)

Crumbed King George whiting, chips, salad, lemon, tartare

Pan roasted chicken breast, smoked onion soubise, potato gratin, asparagus (gf)

Dessert

Sticky date pudding, toffee sauce, vanilla bean ice cream

GF = Gluten Free | GFO = Gluten Free Option

*Note: Dietary requests (such as vegan) can be catered for - please advise our team when booking.

Please note full payment of \$70 per person is required upon booking.

Note all bookings are non-refundable. For more info contact the hotel on 84495666

or email largspierhotel@deangroup.com.au.

