



TUESDAY 4 NOVEMBER 2025



Melbourne Cup

SHARE MENU + GLASS OF BUBBLES

Min 4 people

Canapes

Chickpea panisse, native greens, lemon (V, VE, GF, DF)

Tuna tartare, miso creme fraiche, perilla leaf

Radicchio agrodolce, hazelnut, flatbread (V, VE, DF)

Starters

Pizza bread, burnt tomato salsa, house ricotta, olives, shishito peppers, jamon

Wood-grilled heritage breed chicken skewers, sticky rice, pickles, macadamia satay, green papaya, fresh leaves, coriander,

Thai basil (GF, DF)

Mains

Sirloin on the bone, black garlic bearnaise, hot mustard, mixed baby leaves, shallot dressing, jus, fries (GF)

Whole heritage chicken, chilli & garlic braised zucchini, Cypriote salad, beef fat roast potatoes, aioli, chicken sauce (GF)

Wood-grilled Whitsundays pink snapper, native greens, panisse, seaweed salsa verde, wine butter emulsio (GF)

Dessert

Sticky date, butter scotch sauce (V)

Vanilla bean ice-cream, waffle cone, olive oil, sea salt (V)

Share your Melbourne Cup moments
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