



VANITAS

385 PER PERSON

For a truly premium Cup Day experience, don your smartest Melbourne Cup attire and join us at Palazzo Versace's signature restaurant, Vanitas featuring a five-course degustation paired with free-flowing Moët & Chandon Champagne.

FIRST COURSE

Coffin Bay Oysters three ways featuring light tempura, yuzu, Tasmanian wasabi. Raspberry with a mignonette granita. Natural with scampi caviar

SECOND COURSE

Chilled cucumber gazpacho, blue swimmer crab, avocado, spring peas, watermelon radish

THIRD COURSE

Rangers Valley wagyu beef cheek, salt baked beetroot, smoked parsnip espuma, asparagus, garlic flower

FOURTH COURSE

Pre-dessert featuring Italian meringue, raspberry, blood orange, Cointreau

FIFTH COURSE

Valrhona azelia, almond sable, strawberry sorbet, pink champagne, elderflower





VANITAS

VEGETARIAN ALTERNATIVE

385 PER PERSON

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FIRST COURSE

Heirloom tomato & labneh, river mint, Hung sheep yoghurt, olive oil pearls, basil

SECOND COURSE

Chilled cucumber gazpacho, compressed cucumber, avocado, spring peas, watermelon radish

THIRD COURSE

Sweet potato ravioli, roasted pine nuts, feta, marinated orange, cherry plum tomato, broad bean, watercress, chive oil

FOURTH COURSE

Pre-dessert featuring Italian meringue, raspberry, blood orange, Cointreau

FIFTH COURSE

Valrhona azelia, almond sable, strawberry sorbet, pink champagne, elderflower

