



# MENUS

## SMALL PLATES

### TO START & SHARE

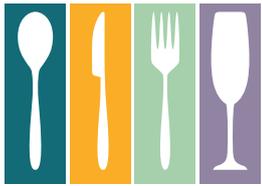
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<b>Grilled haloumi cheese</b> with pressed watermelon and balsamic reduction (GF, V)	<b>9</b>
<b>Crispy coconut crumbed prawns</b> with spiced mango coulis and Asian radish salad	<b>13</b>
<b>Pork and smoked ham fritters</b> with citrus aioli and eggplant pickle	<b>10</b>
<b>Smoked salmon</b> with cucumber and tomato salsa, avocado, poached egg and saffron aioli (GF)	<b>13</b>
<b>Fried chilli salt calamari</b> on roasted garlic yoghurt with beetroot relish	<b>9</b>

### RACE DAY FAVOURITES

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<b>Oven fired garlic bread</b>		<b>7</b>
<b>with cheese</b>		<b>8</b>
<b>Fresh Tasmanian oysters</b> served natural with lemon (DF, GF)	<b>1/2 dozen</b>	<b>20</b>
	<b>dozen</b>	<b>30</b>
<b>Oyster kilpatrick</b> grilled with crispy bacon and Worcestershire sauce (DF)	<b>1/2 dozen</b>	<b>22</b>
	<b>dozen</b>	<b>34</b>
<b>House made soup of the day</b> (GF, V) served with warm bread roll		<b>10</b>
<b>Warm herb focaccia</b> with marinated rainbow olives, aged balsamic vinegar and virgin olive oil		<b>8</b>



**THE HOME  
STRAIGHT**  
bistro



# M E N U



## MAINS

### SALADS

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**Traditional Caesar** **18**  
crispy bacon, poached egg, garlic croutons, shave parmesan and creamy dressing  
**Add chicken 5   Add smoked salmon 6** (GF, DF & V option available)

**Garden salad** **10**  
with fresh mixed greens, carrot, cucumber, red onion and cherry tomatoes  
**Add chicken 5   Add smoked salmon 6**

**Mexican spiced chicken** **19**  
cos lettuce, roasted red onion, chorizo and red beans dressed with spiced capsicum coulis (DF, GF)

**Shredded sticky pork and Asian slaw** **21**  
Asian coleslaw with shredded pork, homemade prawn cigar and sour coconut dressing

**Chermoula marinated lamb rump** **20**  
on saffron, pomegranate and raisin cous cous with pistachio dukka and honey yoghurt

*All salads can have the meat component removed to become a vegetarian dish*

### HOME STRAIGHT CLASSICS

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**Pan fried chicken parma** **22**  
topped with tomato Napoli, shaved ham and mozzarella

**Beer battered flathead tails** **21**  
with fresh lemon and tartare sauce

**Wagyu beef burger** **23**  
with cos lettuce, bacon, Swiss cheese, tomato, homemade pickles and smokey BBQ aioli

**Fried chilli salt calamari** **24**  
with roasted garlic yogurt, beetroot relish and fresh lemon

*All Home Straight classics are served with chips and salad.  
Excluding the burger which has chips only*



# MENUS

## MAINS

### FROM THE PANS

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<b>Seafood curry laksa</b>	26
with prawns and calamari, egg noodles and Asian vegetables	
<b>Pumpkin risotto</b>	22
with smoked chicken and fresh baby spinach topped with herb mascarpone (V, GF option available)	
<b>Potato gnocchi</b>	20
tossed with bacon, garden peas and walnuts in sage butter sauce	
<b>Rich wagyu bolognese</b>	22
with penne, wild roquette and truffled pecorino	
<b>Spinach and ricotta ravioli</b>	20
in a creamy mushroom sauce with sundried tomato tapenade (V)	
<b>Mexican braised beans</b>	22
with steamed rice, avocado, sour cream and crispy tortilla (V)	

### MAIN RACE

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<b>Prosciutto wrapped chicken</b>	25
on a Moroccan lentil stew with baby carrots, wilted spinach and red wine jus (GF)	
<b>Country style corned beef</b>	26
on Irish colcannon potatoes, baby peas and grain mustard cream sauce (GF)	
<b>Slow braised lamb scotch</b>	32
on root vegetable and barley navarin with sautéed black Tuscan cabbage (GF)	
<b>Twice cooked master stock pork belly</b>	29
on garlic soy bok choy, steamed rice noodle, Vietnamese mint salad and chilli caramel (DF)	
<b>Roasted salmon</b>	30
on pumpkin puree, fondant potato, green beans and black olive tapenade (GF)	
<b>Malaysian beef curry</b>	26
with steamed basmati rice, rojack salad and grilled roti bread	



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## MAINS

### FROM THE GRILL

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Porterhouse 250gm	32
Scotch fillet 250gm	34
Ribeye 350gm	38

All steaks are seared on our open flame chargrill and cooked to your liking, served with a choice of:

#### Potato

Crispy onion mash (GF)  
Beer battered chips (DF)

#### Sauces

Red wine jus (GF, DF)  
Crushed green peppercorn sauce (GF)  
Mushroom sauce (GF)

Garden salad or steamed vegetables

### TRACK SIDES - TO SHARE

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<b>Seasoned steak chips *</b> with aioli (DF)	7
<b>Steamed mixed vegetables *</b> with herb butter (V, GF)	7
<b>Individual serve</b>	3
<b>Creamy mashed potatoes *</b> (GF)	7
<b>Garden salad *</b> with house dressing (DF, GF, V)	7

*\*These options are suitable to share with up to 3 people*

V - Vegetarian | VG - Vegan | GF - Gluten Free | DF - Dairy Free

Condiment charge of \$2 for all additional or extra sauces · Red wine jus or mushroom sauce or pepper sauce \$4



# M E N U

## DESSERTS - \$10

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### Steamed banana pudding

with butterscotch sauce and vanilla ice cream

### Rich chocolate ganache tart

served with snickers ice cream and salted peanut croquant

### Vanilla and raspberry crème brûlée

with home made short bread

### White chocolate mousse trifle

with black cherry compote and pistachio crumb

### Warm Belgian waffles

with strawberry compote, maple syrup and freshly whipped cream

## JUNIOR DRIVERS CLUB

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ALL \$9.50 (up to 12 years of age)

### Pasta bolognaise

Gnocchi in creamy cheese sauce

Cheese burger & chips

Chicken nuggets & chips

Fish & chips

Mini parma & chips \$1 extra

All junior drivers' club meals come with a soft drink,  
vanilla ice cream and topping



# M E N U

## SENIORS MEALS

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Not available on Race Nights

- 1 course**     **\$11.00**
- 2 courses**   **\$14.50**
- 3 courses**   **\$18.00\***

\*Includes \$3 venue voucher

### ENTRÉE

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**House made soup of the day** (GF, V)  
served with warm bread and butter

**Crisp oven fired garlic bread**

### MAIN COURSE

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**Chicken schnitzel**  
with fresh lemon, chips and salad

**Pan fried chicken parma**  
topped with tomato Napoli, ham, mozzarella with side salad & chips

**Beer battered flathead tails with chips** (DF)  
fresh lemon, tartare sauce and side salad

**Cottage pie of slow cooked beef**  
topped with sweet potato mash and served with steamed vegetables (GF)

**Country corned beef on creamy mashed potatoes**  
baby peas and grain mustard cream sauce (GF)

**Traditional Caesar**  
crispy bacon, poached egg, garlic croutons, shave parmesan and creamy dressing  
(DF & GF option available)

### DESSERTS

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**Steamed banana pudding**  
with butterscotch sauce and vanilla ice cream

**Warm Belgian waffles**  
with strawberry compote, maple syrup and freshly whipped cream

**Ice cream**  
with choice of topping

V - Vegetarian | VG - Vegan | GF - Gluten Free | DF - Dairy Free

Condiment charge of \$2 for all additional or extra sauces  
Red wine jus or mushroom sauce or pepper sauce \$4