



M E N U

ENTRÉES

RACE DAY FAVOURITES

Oven fired garlic bread	6
with cheese	8
with cheese and bacon	10
Crusty cob loaf	10
served warm with balsamic vinegar, cold pressed olive oil and sea salt (V, DF)	
Salt and pepper calamari	10
with chili and lime aioli and pickled vegetables (GFO)	
House made soup of the day	10
served with a warm bread roll (GFO)	

SMALL PLATES TO START & SHARE

Sticky pulled pork spring rolls	12
with a sweet plum sauce	
Crispy crumbed marinated bocconcini	10
served with a thyme and lemon aioli (V)	
Teriyaki chicken skewers	10
with sushi rice, wasabi mayonnaise and pickled ginger (GF,DF)	
Caramelised onion and gruyere cheese tart	10
with a pear and parmesan salad (V)	

V - Vegetarian | (VO) Vegetarian Option | GF - Gluten Free
 GFO - Gluten Free Option Available | DF - Dairy Free | DFO - Dairy Free Option

10%. Surcharges apply for Public Holidays and Friday/ Saturday Race Nights from 1 June 2017



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MAIN COURSES

SALADS

Salad of pearl barley and roasted vegetables	18
tossed with a honey mustard dressing (V)	
Add chicken	5
Warm lamb salad	22
with chickpea, cherry tomato, green olives and spinach, lemon and oregano dressing and Persian fetta (GF)	
Poached chicken coleslaw	20
red and green cabbage, carrot and red onion with a creamy seeded mustard and herb dressing (GF)	

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

HOME STRAIGHT CLASSICS

Pan fried chicken parma	24
topped with tomato Napoli, shaved ham and mozzarella	
Beer battered flathead tails	23
with fresh lemon and tartare sauce	
<i>Parma and battered fish are served with chips and your choice of garden salad or vegetables</i>	
Salt and pepper calamari	24
with chili and lime aioli, chips and garden salad (GFO)	
Beef burger	24
with cos lettuce, sliced tomato, bacon, tomato relish and cheese served with chips	
Traditional Caesar salad	18
Crispy bacon, poached egg, garlic croutons, shaved parmesan and creamy dressing (V, GFO)	
Add chicken	5
Add smoked salmon	6

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MAIN COURSES

FROM THE PANS

Prawns, mussels and calamari **	28
tossed with spaghetti pasta, tomato, fresh herbs, garlic and chilli in a white wine and butter sauce	
Pumpkin gnocchi tossed	20
with spinach, sun dried tomato and roasted sweet potato in a pesto cream sauce (V)	
Risotto	22
of chorizo, shrimp, roasted capsicum and fresh tomato (GF,VO)	
Chicken noodles	20
fresh capsicum, onion, carrot and egg tossed with rice noodles in a Pad Thai sauce (DF,VO)	
Beef Stroganoff	24
with creamy mash potato, sweet green peas and chive sour cream	

MAIN RACE

Brie and basil stuffed chicken breast	25
with potato and bacon gratin, slow roasted tomato, green beans and a chive cream sauce (GF)	
Crispy skin pork belly	30
with apple and vanilla purée, fondant potato, baby leeks and blistered cherry tomatoes (GF)	
Oven baked Tasmanian salmon	32
on wild fried rice, steamed Asian greens, chilli caramel and crispy rice noodle (GF,DF)	
Marinated lamb rump	29
served with sweet potato mash, pancetta lardons, and Brussels sprouts with sun dried tomato tapenade and red wine jus (GF)	
500g pork baby back ribs **	35
with herb salted steak chips and a BBQ and bourbon glaze	

** Excluded from the 2 for 1 members night

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MAIN COURSES

FROM THE GRILL

Porterhouse 250gm	30
Scotch fillet 250gm	33
Rib eye 350gm **	36

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

Potato

Creamy mashed potato (GF)
Herb Salted chips (DF)

Sauces

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

Sides

Garden salad
Steamed vegetables

TRACK SIDES - TO SHARE

Herb salted steak chips * with aioli (DF)	8
Steamed mixed vegetables * with herb butter (V, GF)	8
Creamy mashed potatoes * (GF)	8
Garden salad * with house dressing (DF, GF, V)	8

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

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DESSERTS - \$10

Chocolate pudding

with burnt marshmallow sauce and vanilla ice cream

Apple frangiapane tart

with chocolate ganache and cinnamon cream

Peanut butter brownie crunch

with caramel sauce and vanilla ice cream

Upside down citrus cheese cake

with crystallised orange and lemon curd (GFO)

Belgian waffle

with hot chocolate fudge sauce and sour cherries

Add ice cream \$2

Add cream \$2

JUNIOR DRIVERS CLUB

ALL \$10.50 (up to 12 years of age)

All junior drivers club meals come with a soft drink and choice of dessert

Pasta bolognese

Cheese burger and chips

Chicken nuggets and chips

Fish and chips

Schnitzel and chips

Mini parma and chips

KIDS DESSERT - Select One:

Vanilla ice cream with chocolate or strawberry topping

Frog in a pond

Chocolate mousse

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SENIORS MEALS

*Senior meals are not available on race nights and public holidays.

1 course	\$12.00
2 courses	\$15.00
3 courses	\$18.00*

(includes \$3 venue voucher with 3 course meal purchase)

ENTRÉE

House made soup of the day (GF, V)
served with a warm bread roll

Crisp oven fired garlic bread

MAIN COURSE

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

Beer battered flathead tails
with chips, fresh lemon, tartare sauce and side salad

Roast chicken maryland
with creamy mash, steamed vegetables and red wine jus (GF)

Pumpkin gnocchi
with a pesto cream sauce (V)

Slow braised beef cheek
with creamy mash and garden peas (GF)

Warm chicken garden salad
with house dressing (GF, DF)

Fried salt and pepper calamari
with aioli, chips and salad (GFO)

DESSERTS

Warm chocolate pudding
with chocolate sauce and vanilla icecream

Chocolate mousse (GF)

Vanilla ice cream with choice of chocolate or strawberry topping (GF)

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Condiment charge of \$2 for all additional or extra sauces
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