



**THE HOME
STRAIGHT**
bistro

ENTRÉES

RACE DAY FAVOURITES

Garlic bread (V)	6
with cheese (V)	8
with cheese & bacon	10

SMALL PLATES TO START & SHARE

Traditional bruschetta (V, VEO) Toasted garlic bread topped w/ fresh tomato & parsley salsa infused w/ balsamic glaze	10
Satay dip (DF) served w/ warm roti	10
Seafood basket (DF) crumbed calamari, prawn cigar, tempura scallop served w/ tartare sauce & garden salad	15.5
Prawn cigars & Cajun eggplant chips w/ sour cream & sweet chilli	12.5
Grilled saganaki cheese (V, GFO) spiced tomato chutney, grilled lemon, crispy bread	14
Chicken yakitori (DF) marinated w/ a Japanese flavoured soy glaze w/ spiced potato salad & sesame seeds	14

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V - Vegetarian | VO - Vegetarian Option | GF - Gluten Friendly | VEO - Vegan Option
GFO - Gluten Friendly Option Available | DF - Dairy Free | DFO - Dairy Free Option

10% surcharge applies on public holidays



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MAIN COURSES

SALADS

Chicken Caesar salad	19
baby cos, crispy bacon & croutons, all tossed through an anchovy infused Caesar dressing finished w/ a poached egg & freshly shaved parmesan	
Add grilled chicken tenderloins	5
Greek lamb salad (VO, VEO)	20
Greek style salad w/ slow cooked lamb served w/ spiced harissa mayo & grilled pita bread	
Moroccan chickpea salad (V, VEO)	18
w/ spinach, an exotic blend of spices, topped w/ yoghurt, pistachios & pomegranate molasses	

HOME STRAIGHT CLASSICS

All meals served with chips & your choice of salad or vegetables

Traditional parma	24
pan-fried panko chicken schnitzel topped w/ a rich basil Napoli sauce sliced ham & mozzarella cheese	
Chicken schnitzel	22
pan-fried panko crumbed chicken w/ lemon wedge & garlic butter	
Beer battered flathead tails (DF)	23
w/ fresh lemon & tartare sauce	
Lemon & garlic dusted calamari (DF,GFO)	24
w/ a chipotle mayo, served w/ chips & garden salad	
Burger	23
Choose your meat – beef pattie or chicken breast	
Choose your sauce BBQ, chipotle, mayo	
Served in a milk bun w/ lettuce & sliced tomato topped w/ cheese accompanied w/ steak fries	
<i>Gluten free burger available on request</i>	
Make it Big - add extra pattie	5
Add egg	2
Add bacon	3

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MAIN COURSES

FROM THE PANS

Gluten free penne pasta available upon request

Gnocchi carbonara pasta 20
sautéed bacon & spring onion tossed in a creamy sauce finished w/ parmesan

Penne Aglio and pepperoncini Marinara (DF) 28
scallops, tiger prawns, clams and calamari infused w/ garlic & olive olio finished with fresh chilli

Pumpkin & mushroom risotto (V, VEO) 20
roasted pumpkin & fresh mushroom in vegetable stock finished w/ parmesan & butter

Add chicken 5

Vegetarian stir fry (V, VEO) 20
Asian style vegetable stir-fry finished w/ vermicelli noodles, ginger & garlic sauce

Add chicken 5

Spring bay mussel and chorizo Paella (DF) 26
fresh spring bay mussels sautéed w/ chorizo, capsicum & cherry tomato finished w/ saffron rice & spring onion

MAIN RACE

Pistachio crusted salmon (GF) 32.5
w/ nicoise style salad drizzled w/ seeded mustard dressing

Grilled Kangaroo fillet 28
cooked medium rare w/ vanilla infused carrot puree, fermented daikon, carrot salad & potato cake, drizzled w/ red wine jus

Slow cooked rosemary lamb shanks (GF) 32
mashed potato, garlic green beans & herbed mushroom sauce

Sautéed chilli prawns (GF, DF) 33
sautéed tiger prawns, oven roasted capsicum & spanish onion in chilli and napoli sauce served on a bed of steamed Jasmine rice w/ a side of garden salad

Chicken satay (DF) 24
chicken tenderloin cooked in a crunchy peanut sauce served w/ coconut rice, salad & grilled roti bread

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MAIN COURSES

FROM THE GRILL

Porterhouse	250gm	30
Scotch fillet	250gm	33
T-bone	350gm	33

All steaks are seared on our open flame char grill and cooked to your liking w/ potato, one side & one sauce of your choice

Potato

Creamy mashed potato
Golden fries
Sweet potato fries w/ chicken salt

Sides

Garden salad
Steamed vegetables

Sauces

Jus, gravy, pepper sauce, mushroom sauce, garlic butter

Add a creamy seafood sauce to your steak 8.5

Condiment charge for additional or extra sauces \$2

SIDE DISHES - ALL \$8*

Creamy mashed potato (V)

Sautéed garlic green beans (GF, V, VEO)

Golden fries (DF)

Sweet potato fries w/ chicken salt (DF)

Steamed vegetables (GF, V, VEO)

These options are suitable to share with up to 3 people

Individual serves \$3

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DESSERTS \$10

Italian style Kahlua Tiramisu

w/ chocolate syrup & dusted cocoa

Sticky date pudding

w/ butterscotch sauce & vanilla ice cream

White chocolate infused crème brulee (GF)

Banana fritters

w/ vanilla bean ice cream drizzled w/ salted caramel sauce

Add ice-cream

2

Selection of cheeses (V, GFO)

15.5

w/ fruit chutney, dried fruit, crackers

JUNIOR DRIVERS CLUB \$11

(up to 12 years of age)

All kids meals include a soft drink, and choice of a ice cream, frog in the pond or chocolate mousse

Penne pasta (GFO, VO)

choice of sauce

Carbonara

Napoli

Butter sauce

Chicken or beef burger

w/ chips

Beef sausage

w/ creamy mashed potato & gravy

Chicken nuggets & chips (DF)

Fish & chips (DF)

Chicken schnitzel or mini parma

w/ chips

Mini 150grams porterhouse

12.5

w/chips & gravy

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SENIORS MEALS

(Not available on Race Nights/Public Holidays/Major Events)

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 (V, GFO)

served with a warm bread roll

Crisp oven fired garlic bread (V)

MAIN COURSE

Penne pasta (V, GFO)
choice of sauce

Carbonara
Napoli

Pan fried chicken parma

topped w/ Napoli ham, mozzarella w/ side of salad & chips

Beef pattie

on creamy mash w/ garden salad & gravy

150gm grilled porterhouse (DF, GFO)

w/ chips, salad & gravy

Beer battered flathead tail (DFO)

w/ chips, salad, fresh lemon & tartare

Banger & mash

beef sausage served w/ creamy mashed potato, caramelized onion, gravy,
served w/ vegetables or salad

DESSERTS

Warm apple crumble

w/ whipped cream

Creamy Lemon Chessecake (V)

w/ Chantilly cream

Ice cream (GF)

w/ choice of chocolate or strawberry topping

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Condiment charge of \$2 for all additional or extra sauces. Seniors meals excluded on public holidays,
Friday/Saturday race nights, major events and from 2 for 1 offers.