

Bistro Menu

Race Day Favourites

Oven Fired Garlic Bread (V)	\$8.00
With Cheese (V)	\$9.00
With Cheese & Bacon	\$10.00

Oysters

Fresh Tasmanian Oysters (DF, GF)	1/2 Dozen \$23.00
served natural with lemon	1 Dozen \$35.00
Oyster Kilpatrick (DF)	1/2 Dozen \$26.00
grilled with crispy bacon and Worcestershire sauce	1 Dozen \$40.00

Entree

Fresh Tomato & Basil Bruschetta (V,GFO)	\$14.00
finished with Spanish onion & balsamic glaze	
Citrus Pepper Dusted Calamari (GFO)	\$15.00
with herb aioli & lemon	
Polenta Crumbed Chicken Lollipops	\$15.00
a creamy peanut yoghurt sauce (Abim), fresh tomato & cucumber salad	
Sticky Pork Bao Buns	\$15.00
with fresh cucumber, carrot & sesame	

Salad

Grilled Chicken & Risoni Salad (GFO, VO)	\$26.00
with roasted bell peppers, zucchini, red onion and spinach with an aromatic Moroccan pesto sauce and spiced yoghurt	
Grilled Haloumi & Pumpkin Salad (GFO, V, VEO)	\$26.00
accompanied by Spanish onion, baby tomatoes, leaves and toasted pine nuts, tossed with a herb citrus dressing	
Summer Panzanella Salad (GFO, V, VEO)	\$22.00
fresh tomato, cucumber, onion, capers, Kalamata olives & basil finished with warm toasted bread	

Add haloumi \$5.00

Add chicken \$5.00

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

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Home Straight Classics

Pan Fried Chicken Parma topped with tomato Napoli, shaved ham and mozzarella served with chips & salad or seasonal vegetables	\$26.00
Pan Fried Chicken Schnitzel served with chips & salad or seasonal vegetables	\$24.00
Beer Battered Or Grilled Fresh Flake (GFO) fillets with lemon & dill caper mayonnaise served with chips & salad or seasonal vegetables	\$26.00
American Beef Burger with crisp salad leaves, fresh tomato, cheddar, pickles, red onion & Tabcorp Park's secret sauce, served with chips	\$26.00
Sticky Pulled Pork Burger with rainbow slaw accompanied by beer battered bad boy chips	\$26.00
Citrus Pepper Dusted Calamari (GFO) with creamy herb aioli & fresh lemon served with chips & salad	\$26.00

From The Pans

Rich Tomato Pesto Risotto (GFO, VEO) with Roasted peppers, zucchini, wilted spinach, pumpkin, and fried basil	\$24.00
Grilled Chicken Penne (GFO) smokey bacon and fungi in a creamy tomato sauce, with parmesan	\$25.00
Pumpkin & Ricotta Ravioli Alfredo (V) with wild mushrooms, garden peas, and semi dried tomato tapenade	\$26.00
Calamari & Octopus Fettuccini (GFO) tossed in a fresh lemon, chilli, olive oil with pan fried calamari & baby octopus, spring onions & blistered tomatoes	\$28.00
Mongolian Beef Stir-Fry with wok tossed egg noodles, Asian vegetables and toasted sesame seeds	\$26.00

Pan Additions -

- Add bacon \$4.00
- Add chicken \$5.00
- Add calamari \$8.00

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

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MEN E N U

Main Race

Slow Braised Beef Cheek (GFO) with Colcannon potato, baby peas, herb crumb & house made gravy	\$28.00
Prosciutto & Brie Chicken Fillets (GFO) in a creamy sauce served with creamed potatoes & spinach	\$30.00
Parmesan & Citrus Crusted Pork Cutlet (GFO) with roasted potatoes, rainbow slaw & a side of gravy	\$32.00
Oven Baked Barramundi Fillet (GFO) over capsicum Risoni, zucchini ribbons, char grilled lemon & Salsa Verde	\$32.00
Smokey Slow Cooked BBQ Pork Ribs (GFO) served with fat beer battered chips	\$34.00
Vegetarian Green Thai Curry (GFO, V) with coconut rice, vegetables, toasted roti bread & fried shallots	\$26.00
Add chicken \$5.00	
Add calamari \$8.00	

From The Grill

Rump 300gm (GF)	\$34.00
Porterhouse 250gm (GF)	\$36.00
Scotch Fillet 250gm (GF)	\$38.00

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

Sides (x2 choices)

- Mashed potatoes (GF)
- Chips (DF)
- Garden salad (V)
- Steamed vegetables (V, VEO)

Sauces (x1 choice)

- Gravy (DF)
- Crushed green peppercorn sauce (GF)
- Mushroom sauce (GF)
- Garlic butter (GF)

Track Sides To Share

Seasoned Steak Chips With Aioli (V)	\$8.00
Steamed Mixed Vegetables With Herb Butter (V, VEO)	\$8.00
Individual Serve Vegetables (V)	\$3.00
Creamy Mashed Potatoes (V)	\$8.00
Garden Salad With House Dressing (V, VEO)	\$8.00

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

Desserts

Wafer Waffle Basket with deep fried vanilla ice cream & caramelised banana	\$15.00
Bombe Alaska (GFO) pineapple sorbet topped with Italian meringue & coulis	\$14.00
Vanilla Bean & Passionfruit Panna Cotta (GFO) with citrus orange sorbet, tuile wafer and fairy floss	\$12.50
Rich Chocolate Brownie with snickers ice-cream, caramel sauce, popcorn & crushed peanuts	\$14.00

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MENUS

Junior Drivers Club - \$15 Meals Up To 12 Years Of Age

Penne With Your Choice Of:

Napoli, butter or creamy cheese sauce

Cheese Burger & Chips

Chicken Nuggets & Chips (DF)

Fish & Chips (DF)

Mini Parma & Chips

All junior drivers club meals come with soft drink, vanilla ice cream & topping or frog in a pond

Seniors Menu

1 Main Course

\$16.00

2 Course Entrée & Main or Main & Dessert

\$19.00

3 Course Entrée, Main & Dessert

\$21.00

\$3.00 Additional Charge for Rump Steak

Seniors Menu Not Available Race Nights or Public Holidays

Entree

Oven Fired Garlic Bread

Fresh Tomato & Basil Bruschetta

finished with Spanish Onion & Balsamic Glaze

Dip Of The Day

with lightly toasted bread

Main

Lemon Pepper Calamari Garden Salad

with herb citrus dressing

Pan Fried Chicken Parma

topped with tomato Napoli, ham, mozzarella with side salad & chips

Oven Baked Chicken Schnitzel

with side salad & chips

Beer Battered or Grilled Fresh Flake

with chips, fresh lemon, tartare sauce & side salad

Penne With Smokey Bacon & Fungi

in a creamy tomato sauce with parmesan

Rich Tomato Pesto Risotto

with Roasted peppers, zucchini, wilted spinach, pumpkin & fried basil

Slow Braised Beef

with mash, garden peas & gravy

Citrus Pepper Dusted Calamari

with creamy herb aioli and fresh lemon served with chips & salad

150gm Char Grilled Rump Steak*

cooked to your liking with gravy, chips & salad

* \$3.00 additional charge

Desserts

Vanilla Bean & Passionfruit Panna Cotta

with blood orange sorbet

Strawberry Pavlova

with vanilla cream

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