



Members' Bar Menu

Entree

- TODAY'S SOUP** 10.0
served w/ toasted sour dough
- OYSTERS NATURAL** (gf) 20.0 / 29.0
- OYSTERS KILPATRICK** 20.5 / 32.0
- SALT & PEPPER SQUID** 12.0
w/ tartare sauce
- TOMATO BRUSCHETTA** (v) 15.0
- SOUTHERN FRIED CHICKEN SKEWERS** 11.5
w/ Japanese yoghurt (gf)
- CROQUETTES** 13.5
w/ leek, Swiss gruyere & paprika aioli (v)
- POTATO & CHEESE DUMPLINGS** 12.5
w/ spring onions, tomatoes and butter sauce (v)
- Focaccia *served w/ salad***
- PUMPKIN, FETA & ROCKET** (v) 11.0
- CHICKEN, AVOCADO & CHEESE** 13.0
- HAM, CHEESE, TOMATO & DIJON MAYONNAISE** 13.0

Salad

- GRILLED ASPARAGUS SALAD** 18.0
w/ pear, blue cheese & lemon dressing (gf v)
- BLACK RICE SALAD** 16.0
w/ roasted pumpkin, quinoa, mint & heirloom tomatoes (v)
add smoked salmon 5.0
- TAMARIND CHICKEN SALAD** 20.0
w/ fried noodles
- FREEKEH SALAD** 18.0
w/ lentils, chickpea, feta and lemon dressing (v)
- TRADITIONAL CAESAR SALAD** 19.0
add chicken 4.0

For the Kids *under 12 years old*

- BATTERED FISH & CHIPS** 15.0
- SPAGHETTI BOLOGNAISE** 13.0
- CHICKEN STRIPS & CHIPS** 14.5
- MARGHERITA PIZZA** 8.5
- VANILLA ICE-CREAM** 5.0
w/ chocolate topping

House Baked Pizza

- MARGHERITA** (v) 18.0
- BBQ CHICKEN** 19.0
w/ mushroom
- VOLCANO** 19.0
w/ hot salami, jalapeño salsa, tomato, capsicum & cheese
- TROPICANA** 18.5
w/ ham, cheese & pineapple

Sides

- ROCKET SALAD** 9.50
w/ drizzled balsamic, pear & parmesan
- SEASONAL VEGETABLES** 8.0
- BOWL OF FRIES** 8.0

Race Day Snacks

A snack menu is offered on Wed, Sat & Sun from 3-6pm
The menu will be displayed on the food servery counter

Main

- SPAGHETTI BOLOGNAISE** 20.0
half serve 13.0
- ANGUS BEEF CHEESE BURGER** 22.0
in brioche' bun w/ chipotle, slaw, mustard & chips
- CHICKEN PARMAGIANA** 25.0
w/ salad & chips
- BEER BATTERED FISH & CHIPS** 24.0
w/ salad
half serve 15.0
- PORTERHOUSE STEAK** 250g 31.0
w/ your choice of traditional sides & sauce
- BAKED EGGPLANT** 22.5
w/ miso glaze, rice & Asian greens (v)
- SLOW COOKED DUCK LEG** 31.0
w/ Thai red curry sauce, rice & roti bread
- GRILLED SALMON** 26.0
w/ freekeh salad and tahini yoghurt dressing
- CHARGRILLED CHICKEN BREAST** 25.50
w/ black rice, roasted pumpkin, quinoa, mint, heirloom tomatoes & harissa dressing
- HOMEMADE GNOCCHI** 22.0
w/ tomato, basil, cream sauce & parmesan (v)

Share Plates

- TASTE PLATE** for two 28.0
- ANTIPASTO PLATTER** for two 27.0
- SEAFOOD PLATE** for two (Market Price)
crafted daily by our chefs
minimum two people and available Wed - Sat and lunchtime Sunday

Desserts

- VANILLA PANNA COTTA** 14.0
w/ mango sorbet, lemon curd & honeycomb (gf)
- TRIO OF CHEESE** 20.0
w/ double brie, aged cheddar, blue & fig jam chutney
- FRIED BAO** 12.5
w/ salted caramel ice-cream and Pokka stick
- CHOCOLATE FONDANT** 14.50
(Please allow 20min)
- DESSERT TASTE PLATE** 28.0
for two
- TRIO OF SORBET** 11.0



Daily Specials



Monday (lunch & dinner)	Tuesday (dinner)	Wednesday (lunch & dinner)	1 st & 3 rd Friday (dinner) PAELLA (weather dependent & limited availability)	Saturday (dinner)	Sunday (lunch & dinner)
FISH OF THE DAY 20.0	STEAK NIGHT 20.0	CURRY IN A HURRY 18.0	20.0	CRAFTY BURGERS 20.0	ROAST OF THE DAY 20.0

(v) vegetarian / (gf) gluten free - whilst every effort is made to ensure menu items are gluten free, this cannot be 100% guaranteed as meals are prepared in a kitchen which is not a gluten free environment
The Members' Bar trades for lunch & dinner 7 days per week. Trading hours on public holidays will be determined as appropriate and by patronage.