



Members' Bar Twilight Menu

Entree

- TODAY'S SOUP** 10.0
served w/ toasted sour dough
- SALT & PEPPER SQUID** 12.0
w/ tartare sauce
- TUNA & SALMON SASHIMI** 18.0
w/ onion soy dressing (gf)
- CROQUETTES** 13.5
w/ leek, Swiss gruyere & paprika aioli (v)
- JAPANESE FRIED CHICKEN** 13.5
w/ mayonnaise & cabbage
- SWEETCORN FRITTERS** 14.0
w/ sweet chili sauce

Salad

- TRADITIONAL CAESAR SALAD** 19.0
add chicken 4.0
- VIETNAMESE SALAD** 19.0
w/ slaw, mint, coriander, peanut dressing, dried egg noodles & fried shallots (v)
Add chicken 4.0
- BLACK RICE SALAD** 18.0
w/ roasted pumpkin, avocado, quinoa, mint, heirloom tomatoes & harissa dressing (gf) (v)
Add smoked salmon 5.0
- BAMBOO RICE** 18.0
w/ cherry tomatoes, peas, cucumber ribbons & green apple, tamari and feta dressing (v) (gf)
- CHERMOULA & LENTIL SALAD** 18.0
w/ chickpeas, sultanas, chili, onion & chimichurri red pepper paste (gf) (v)

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/ mushrooms
- VOLCANO** 19.0
w/ hot salami, jalapeño, tomato, capsicum & cheese
- PROSCIUTTO** 19.0
w/ blue cheese and fig relish

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 CHEESEBURGER** 22.0
In a brioche' bun w/ chipotle, slaw, mustard & chips
- HALOUMI BURGER** 21.0
In a brioche bun w/ field mushroom, haloumi, rocket, tomato chili jam, guacamole, aioli & chips (v)
- 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** 24.0
w/ roasted pumpkin, avocado, quinoa, mint, heirloom tomatoes & harissa dressing (v)
- DUCK BREAST** 31.0
w/ pumpkin & cheese mousse, potato rosti, asparagus, pumpkin pipita crisps & jus (gf)
- GRILLED SALMON** 26.5
w/ cherry tomatoes, peas, cucumber ribbons, green apple, tamari & feta dressing (gf)
- CHERMOULA CHICKEN BREAST** 26.0
Butterfly cut w/ chickpeas, sultanas, chili, onion & chimichurri red pepper paste (gf)
- HOMEMADE GNOCCHI** 22.0
w/ mushroom ragu, cream sauce & parmesan (v)

Desserts

- ESPRESSO PANNA COTTA** 14.0
w/ hazelnut praline, nougat ice cream & Frangelico syrup (gf)
- GREEN TEA PARFAIT** 13.5
w/ crème anglaise, dried pineapple crisps, lychees & whipped cream (gf)
- BELGIAN WAFFLE** 14.0
w/ chocolate mousse, pistachio crumble, raspberry coulis & whipped cream
- TRIO OF CHEESE** 20.0
w/ double brie, aged cheddar, blue & fig jam chutney
- DESSERT TASTE PLATE** 28.0
for two
- TRIO OF SORBET** 11.0



Daily Specials



Monday (lunch & dinner)	Tuesday (dinner)	Wednesday (lunch & dinner)	Saturday (dinner)	Sunday (lunch & dinner)
FISH OF THE DAY 20.0	STEAK NIGHT 20.0	CURRY IN A HURRY 18.0	BURGER NIGHT 17.0	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.