



# Members' Bar Menu

## Entree

- TODAY'S SOUP** 10.0  
served w/ toasted sourdough
- OYSTERS NATURAL** (gf) 20.0 / 29.0
- OYSTERS KILPATRICK** 20.5 / 32.0
- 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

## Focaccia *served w/ salad*

- PUMPKIN, FETA & ROCKET** (v) 11.0
- CHICKEN, AVOCADO & CHEESE** 13.0
- BACON, LETTUCE, TOMATO & AIOLI** 13.0

## 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/ bamboo rice, 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)

## Share Plates for two

- TASTE PLATE** 28.0  
See staff
- CHARCUTERIE PLATE** 28.0  
w/ pork rilette, ham, salami, prosciutto, cornichon, sourdough & Dijon mustard
- SEAFOOD PLATE** (Market Price)  
crafted daily by our chefs. See wait staff  
**minimum two people and available Wed - Sat and lunchtime Sunday**

## 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)	Thursday (dinner)	Friday (dinner)	Saturday (dinner)	Sunday (lunch & dinner)
<b>FISH OF THE DAY</b> 20.0	<b>STEAK NIGHT</b> 20.0	<b>CURRY IN A HURRY</b> 18.0	<b>MUSSELS NIGHT</b> 20.0	<b>LAMB SHANK &amp; RED</b> 27.0	<b>BURGER NIGHT</b> 17.0	<b>ROAST OF THE DAY</b> 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.