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 CALAMARI KARAAGE 13.5
w/ Korean chili mayonnaise (gf)

SALT COD CROQUETTES 14.0
Panko crumbed w/ gribiche and lemon

FIVE SPICE CHICKEN WINGS 13.5
w/ kimchi & soy dipping sauce (gf)

BEEF & PORK KOFTA 14.0
w/ babaganoush, croutons & drizzled w/ garlic yoghurt

GRILLED HALOUMI 14.0
w/ rocket salad & lemon (gf) (v)

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

BLACK RICE SALAD 18.0
w/ roasted pumpkin, avocado, quinoa, mint, heirloom tomatoes & harissa dressing (gf) (v) (vg)
Add smoked salmon 5.0

MEXICAN INSPIRED SALAD 18.0
chargrilled corn, red kidney beans, broken tacos & chipotle lime dressing (v) (vg)
add chicken 4.0

For the Kids *under 12 years old*

BATTERED FISH & CHIPS 9.0

SPAGHETTI BOLOGNAISE 9.0

CHICKEN STRIPS & CHIPS 9.0

CHEESE BURGER 9.0

MARGHERITA PIZZA 9.0

VANILLA ICE-CREAM 5.0
w/ chocolate topping

House Baked Pizza

SPUD 19.0
Chats potato, béchamel, Tarwin blue cheese & smoked Gippsland loin bacon

MARGHERITA (v) 18.0
bocconcini mozzarella & basil E.V.O

CAVE MAN 19.0
chicken, smoked Gippsland loin bacon & Virginia ham

FUNGI 19.0 (v)
smoked confit garlic, truffle oil béchamel & winter mushrooms

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

HOMEMADE GNOCCHI 22.5
w/ tomato Napoli, basil EVO & parmesan (v)

SPAGHETTI BOLOGNAISE 20.0 *half serve* 13.0

ANGUS BEEF CHEESEBURGER 22.0
In a brioche' bun w/ chipotle, slaw, mustard & chips

CORN FRITTER BURGER 20.0
In a brioche bun w/ rocket, tomato, chili jam, wood fired capsicum, red onion, aioli & chips (v)

BAKED EGGPLANT 24.0
w/ roasted pumpkin, avocado, quinoa, mint, heirloom tomatoes & harissa dressing (v) (vg)

GRILLED SALMON 28.5
w/ chargrilled corn, red kidney beans, broken tacos & chipotle lime dressing

BARRAMUNDI 29.5
w/ fried red rice, Singapore chili sauce & choy sum

CHICKEN PARMAGIANA 25.0
Panko crumbed w/ salad & chips

BEER BATTERED FISH & CHIPS w/ salad 24.0
half serve 15.0

PORTERHOUSE STEAK 250g 31.0
w/ your choice of traditional sides & sauce

Share Plates for two

TASTE PLATE 28.0

SEAFOOD PLATE (Market Price)
crafted daily by our chefs. See wait staff
minimum two people and available Wed - Sat and lunchtime Sunday

Winter Mains

CAPE GRIM BEEF CHEEK 29.5
Slow cooked in Aprea sherry w/ cauliflower puree, Brussel sprouts & jus (gf)

CONFIT DUCK LEG 31.0
w/ pumpkin wedge, mashed potato, spinach, pumpkin cream cheese mousse & port jus (gf)

FREE RANGE RIVERINE PORK BELLY 29.5
Twice cooked w/ bubble & squeak, apple slaw & gravy (gf)

HOMEMADE GNOCCHI 27.0
w/ slow cooked lamb tajine & dukkha spice

Desserts

ESPRESSO PANNA COTTA 14.0
w/ hazelnut praline, nougat ice cream & Frangelico syrup (gf)

SM1110 JOUST CHOCOLATE FONDANT 15.0
w/ bundy rum custard & vanilla bean ice cream (pursuit start - please allow 20 min)

GREEN TEA WAFFLE 14.0
w/ crème anglaise & sesame seed ice cream

TRIO OF CHEESE 20.0
w/ double brie, aged cheddar, blue & fig jam chutney

DESSERT TASTE PLATE 28.0
for two (please allow 20 mins)

TRIO OF SORBET 11.0

Daily Specials

Monday (lunch & dinner)	Tuesday (dinner)	Wednesday (lunch & dinner)	Thursday (dinner)	Friday (dinner)	Saturday (dinner)	Sunday (lunch & dinner)
FISH OF THE DAY 20.0	**STEAK NIGHT** 20.0	**CURRY IN A HURRY** 18.0	**MUSSELS NIGHT** 20.0	**LAMB SHANK & RED** 27.0	**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.