

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 14.0

w/ taramasalata, balsamic reduction & herb salad

CHORIZO & CHEESE CROQUETTES 14.0 w/ tomato biviano

THAI STYLE CHICKEN RIBS 13.5 w/ nam jim dipping sauce (gf)

POPCORN BEEF SKEWERS 14.5

w/ yoghurt kewpie mayo, hot mustard & kimchi (gf)

BAKED EGGPLANT 12.0

w/ miso caramel sauce (vg) (df) (gf)

Focaccia served w/ salad

CHICKEN, AVOCADO & CHEESE 13.0

RED PEPPER, OLIVE, SPINACH & CHEESE (v) 11.0

BACON, LETTUCE, AVOCADO, TOMATO & AIOLI 13.0

Salad

TRADITIONAL CAESAR SALAD 19.0

add chicken 4.0

ROCKET SALAD 10.0

drizzled w/ balsamic, pear & parmesan (gf) (v)

QUINOA SALAD 15.0

w/ fennel, kale, & orange dressing (gf) (vg) (df)

KOREAN FRIED CHICKEN SALAD 19.0

w/ spicy kochujang mayonnaise & snow pea tendril (af)

For the Kids under 12 years old

BATTERED FISH & CHIPS 9.0

SPAGHETTI BOLOGNAISE 9.0

CHICKEN STRIPS & CHIPS 9.0

CHEESEBURGER 9.0

MARGHERITA PIZZA 9.0

VANILLA ICE-CREAM 5.0 w/ chocolate topping

House Baked Pizza

SPANIARD 19.0

Chorizo, red peppers, ham & chili

MARGHERITA (v) 18.0

Mozzarella, basil, tomato & E.V.O

SPARTAN 19.0

Slow roasted lamb, tomato, onion, garlic & natural yoghurt

MEDITERRANEAN VEG 19.0 (v)
Olive tapenade, pumpkin, spinach
& red onion

Sides

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

FETTUCINE PASTA

cooked in tomato sugo al Pomodoro, chili (v) 24.0 add mussels, chorizo & shaved parmesan 27.0

SPAGHETTI BOLOGNAISE 20.0 half serve 13.0

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

CHICKEN PARMAGIANA 25.0

panko crumbed w/ salad & chips

ANGUS BEEF CHEESEBURGER 22.0

in a brioche bun w/ bacon, chipotle, slaw, mustard & chips $\,$

PUMPKIN CROQUETTE BURGER 19.5

in a brioche bun w/ tomato, Japanese mayonnaise, spicy kimchi, rocket & chips (v)

SPICY MAPO TOFU 22.0

w/ pickled Korean cucumber & rice (vg) (df) (gf)

GRILLED SALMON 28.5

w/ fennel, orange, kale, quinoa salad & orange dressing (gf)

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*

Summer Mains

MUSHROOM DUXELLE CHICKEN ROULADE 27.0

w/ shitake powder, truffle polenta & red wine jus (qf)

PORK CUTLET 29.5

w/ celeriac puree, roasted fennel, grilled broccolini roasted chat potatoes & red wine jus (gf)

WHOLE BABY SNAPPER 31.5

fried & grilled w/ Thai red curry sauce & papaya salad (gf)

PAN FRIED BARRAMUNDI 29.0

w/ dauphinoise potato, cauliflower puree, grilled broccolini, edamame & gremolata (gf)

Desserts

CHOCOLATE FONDANT 14.5

w/ berry coulis, vanilla bean ice cream & pocky sticks (please allow 20 min)....

CHAI TEA BRÛLÉE 14.0

w/ shortbread & salted caramel ice cream

CHAR GRILLED PEACHES 12.5

w/ vanilla ice cream & honeycomb

TRIO OF CHEESE 20.0

 $\mbox{w/}$ double brie, aged cheddar, blue $\mbox{\&}$ fig jam chutney

DESSERT TASTE PLATE 28.0

for two (please allow 20 mins)

TRIO OF SORBET 11.0

Daily Specials

