



ENTRÉE

Garlic Bread (V)				\$10.00
Cheese and Garlic Bread (V)				\$11.50
Cheese and Bacon Bread				\$12.50
Duo Dips				\$16.00
with warm pita bread				
Semi Dried Tomato, Feta and Basil Arancini (V)				\$16.00
with pesto mayo				
Softshell Fish Taco				\$16.00
with slaw and chipotle sauce				
Fresh Tomato and Basil Bruschetta (V) (VEO)				\$16.00
with fresh basil, feta cheese and balsamic glaze on white sourdough				
Saganaki (GFO)				\$18.00
with rocket salad and lemon				
Szechuan Calamari				\$18.00
with fresh coriander, cucumber, and caper dill mayo				
Sicilian Mussels (GFO)				\$25.00
served in a tomato sugo, capsicum, fresh basil and sourdough slice				
Oysters (GF)				
½ Doz natural	\$30.00	½ Doz Kilpatrick	\$34.00	
Dozen	\$50.00	Doz Kilpatrick	\$54.00	

SALADS

Caesar Salad (GFO)		\$22.00
Cos lettuce, parmesan, bacon, croutons, poached egg, anchovies, Caesar dressing		
Add chicken (\$6)		
Thai Beef Salad (GF) (DF)		\$28.00
Asian slaw, fresh chilli, coriander, and rocket salad topped up		
with marinated beef and crispy noodles		
Spinach and Beetroot Salad		\$22.00
with feta, pine nuts, pearl cous cous and ranch dressing		
Add chicken (\$6)		
Pear and Rocket Salad		\$22.00
Sliced pear, rocket, sweet potato, pomegranate, shaved parmigiano and balsamic glaze		
Add chicken or calamari (\$6)		

V - Vegetarian | VO - Vegetarian Option | GF - Gluten Friendly | VEO - Vegan Option
 GFO - Gluten Friendly Option Available | DF - Dairy Free | DFO - Dairy Free Option

10% surcharge applies on public holidays * excluded from 2 for 1 offer.

Food Allergies - whilst every care is taken, our kitchen does handle nuts, seafood, shellfish, seeds, wheat, flour, eggs and dairy. The consumption of food from our kitchen is the responsibility of the diner.

MAIN COURSE

HOME STRAIGHT CLASSICS

Chicken Parma Chicken breast, butterflied & crumbed with seasoned panko crumb, topped with premium shaved leg ham, Italian Napoli sauce & a blend of cheeses served with chunky chips & fresh garden salad or seasonal vegetables	\$29.00
Chicken Schnitzel served with chips, salad, a lemon wedge and gravy	\$27.00
Veal Schnitzel served with chips, salad, a lemon wedge and gravy	\$29.00
Fresh Fish Fillets (GFO) Battered or grilled with a lemon wedge and tartare sauce served with chips & salad or seasonal vegetables	\$27.00
Beef and Bacon Burger with cos leaves, tomato, cheddar cheese, pickles, burger sauce, served with chips	\$27.00
Southern Fried Chicken Burger with slaw, cheese, chipotle mayo, jalapenos, served with chips	\$25.00
Creamy Garlic Prawns (GF) with rice	\$26.00
Szechuan Calamari with caper dill mayo and a lemon wedge, served with chips and salad	\$27.00
Eggplant Parma (V) (vegan on request) Homemade eggplant schnitzel with Napoli & cheese served with chips and salad	\$27.00
Plant Base Burger (V) (vegan on request) Soy base burger patty, Spanish onion, tomato, lettuce, American cheese, garlic aioli served in a milk bun, served with chips	\$24.00

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FROM THE PAN

Seafood Pasta Prawns, mussels and calamari tossed with spaghetti, fresh herbs, garlic and chilli in a white wine and tomato sauce	\$35.00
Beef or Chicken Stir Fry (GF) with wok tossed rice noodles, Asian vegetables, hoisin sauce and toasted sesame seeds	\$28.00
Popular Alm Chicken (GF) Chicken breast filled with spinach, ricotta cheese and semi dried tomato served with a creamy white wine sauce, pressed potato, Dutch carrots and broccolini	\$32.00
Pacific Salmon Fillet (GF) with cold potato salad, feta and pesto puree, a lemon wedge and watercress	\$32.00
Seafood Basket Calamari, 2 prawn skewers, 2 grilled scallops, 2 natural oysters, smoked salmon, fresh king prawns, battered fish, prawn twisters, grilled Morton Bay bug, served with tartare sauce, a fresh garden salad and chips	\$90.00
Slow Cooked Beef Brisket (GF) 12 hour slow cooked beef brisket served with slaw, onion rings, pickle, BBQ glaze and chips	\$34.00
Pork Ribs (GF) with slaw, chips, grilled corn and BBQ glaze	\$34.00
Whole Baby Barramundi Topped with olive & tomato salsa, red pepper, and lime sauce served with garlic potatoes	\$32.00
Herb Crusted Lamb Rack with caramelised onion and potato, Dutch carrots and a red wine jus	\$42.00
Porcini Gnocchi (V) Porcini mushroom, button mushroom, garlic, onion, and creamy sauce with potato gnocchi	\$26.00
Spaghetti Bolognese House made bolognese sauce tossed with spaghetti pasta served with shaved parmesan cheese	\$26.00

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FROM THE GRILL

Porterhouse (Grain fed 120 days) MB 2+ (GF) 350gm	\$46.00
Scotch Fillet (Grain fed 150 days) MB 2+ (GF) 300gm	\$52.00
T-Bone Steak (Grain fed 150 days) MB 2+ (GF) 400 gm	\$46.00

Choice of Sides: All steaks are sourced from prime regions of Victoria, seared on our open flame char grill & cooked to your liking. Served with your choice of chips OR mash and salad OR vegetables

Choice of House-made Sauces:
Gravy (DF), Three Pepper Sauce (GF), Mushroom Sauce (GF), Red Wine Jus (GF)

SIDES \$6.50

Mashed Potatoes (GF)
Chips (DF)
Garden Salad (GF) (DF) (V)
Steamed Vegetables (GF) (V)
Slaw (GF) (DF) (V)

SAUCES

Gravy (DF) (GF)	\$ 3.00
Three Peppercorn Sauce (GF)	\$ 3.50
Mushroom Sauce (GF)	\$ 3.50
Garlic Butter (GF)	\$ 3.00
Red Wine Jus	\$ 4.00
Seafood Sauce	\$11.00

DESSERT

Mango and Passion Fruit Panna Cotta (GF)	\$14.00
Homemade Chocolate Cheesecake with chantilly cream and fresh berries	\$15.00
Fried Ice Cream with toasted coconut and caramel sauce	\$14.00
Tiramisu espresso-soaked lady fingers, creamy mascarpone, and chocolate swirls	\$15.00
Ice Cream Sundae with choice of topping, wafers, and fresh berries (GFO)	\$12.00

KIDS MENU \$15

(up to 12 years of age)

Spaghetti with your choice of:
Napoli, butter or bolognese sauce

Cheese Burger & Chips

Chicken Nuggets & Chips (DF)

Fish & Chips (DF)

Mini Parma & Chips

All junior drivers' club meals come with a soft drink, vanilla ice cream and topping or a frog in a pond

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SENIORS MEALS

Not available on Race Nights, Public Holidays or Major Events[^]
Please present valid Seniors Card to receive Seniors pricing

1 course	\$19.00
2 courses	\$22.00
3 courses	\$25.00

ENTRÉE

Garlic Bread (V)

Szechuan Calamari

with fresh coriander, cucumber and caper dill mayo

Semi Dried Tomato, Feta and Basil Arancini

with pesto mayo

Tomato Bruschetta (V)

with fresh basil feta cheese and balsamic glaze on white sourdough

MAIN COURSE

Chicken Schnitzel

served with chips, salad and a lemon wedge

Chicken Parma

with choice of two sides, chips, salad or steamed vegetables

Battered Fish Fillets

served with a lemon wedge and tartare served with chips & salad or seasonal vegetables

Creamy Garlic Prawns (GF)

with rice

Beef or Chicken Stir Fry (GF)

with wok tossed rice noodles, Asian vegetables, hoisin sauce and toasted sesame seeds

Caesar Salad (GFO)

cos lettuce, parmesan, bacon, croutons, poached egg, anchovies, Caesar dressing
(add chicken \$3)

Spaghetti Bolognese

house made bolognese sauce tossed with spaghetti pasta and served with shaved parmesan cheese

Szechuan Calamari

with caper dill mayo and a lemon wedge served with chips & salad

Porcini Gnocchi (V)

Porcini mushroom, button mushroom, garlic, onion and creamy sauce with potato gnocchi

250gm Porterhouse Steak (GF)

with choice of two sides, chips, salad, steamed veg or mash
Steak is an extra \$3

DESSERTS

Mango and Passion Fruit Panna Cotta (GF)

Homemade Chocolate Cheesecake with Chantilly cream and fresh berries

Fried Ice Cream with toasted coconut and caramel sauce

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