

Racecourse Hotel

BISTRO OPEN ALL DAY FROM 12 UNTIL 9PM, 7 DAYS

Every dish passionately prepared fresh in-house
Our menu has been carefully created by our highly skilled chefs using fresh seasonal produce from local suppliers

SEASONAL MENU

Entrée

Garlic & cheese pizza (v)	9.90
Tuscan vegetable stuffed arancini balls, spicy tomato & basil jam (v) (4)	11.90
Trio of dips w toasted pita (v)	13.90
Bruschetta- toasted ciabatta, pesto, baby romas, basil & goat's cheese (v)	13.90
Crumbed mushroom cups w garlic, danish feta & capsicum pesto (v)	15.90
Salt & szechuan pepper calamari w harissa & lime aioli (GF on request)	16.90
Peking duck spring rolls drizzled w sesame & garlic hoisin sauce (3)	17.90
Lamb koftas w petite greek salad & tzatziki (2) (GF)	17.90
Pan seared scallops & prawns, laksa broth, jasmine rice (GF on request)	17.90

Salads \$19.90

Add to your salad- Chicken \$7, Prawn \$9, Lamb \$9, Calamari \$9

*All additions can be served gluten free on request

Quinoa, beetroot, pumpkin, rocket, red onion, sunflower seeds, black beans & grilled haloumi cheese (v) (GF)

Moroccan chickpea, lentil, baby spinach, pumpkin, roasted peppers, lyonnasie potatoes, danish feta & pomegranate dressing (v) (GF)

Blood orange, fennel, walnuts, rocket, red onion, cherry tomatoes, cucumber, pomegranate & honey ginger vinaigrette (v) (GF)

Pear, pecan, cos lettuce, red onion, cucumber tossed through blue cheese dressing (v) (GF)

Traditional greek salad of cos lettuce, red onion, cherry tomatoes, cucumbers, kalamata olives & crumbled feta (v) (GF)

Main

Prosciutto rolled chicken leg stuffed with bacon, fennel & havarti cheese on a bed of saffron mash, dressed with jus & crispy chicken skin (GF) 27.90

10% SURCHARGE APPLIES TO ALL FOOD & BEVERAGE PURCHASES ON PUBLIC HOLIDAYS

Beef short ribs slow cooked for 8 hours in a rich bbq bourbon sauce, baby chats & house made slaw 29.90

Apple cider infused pork cutlet, seeded mustard & parmesan potato mash, buttered beans, dutch carrots & maple glaze. (GF ON REQUEST) 29.90

Slow cooked lamb shank wrapped in puff pastry rested on warm potato & bacon salad, steamed greens & lamb jus 32.90

House made seafood crepes- prawns, scallops, fish & calamari topped w creamy mornay sauce & a side of garden salad 27.90

Pasta & Risotto

Linguine w prawns, calamari, fish, scallops, cherry tomatoes & baby spinach in a light olive oil & chardonnay base w lemon, chilli & garlic 29.90

Fettuccine matriciana- housemade sugo, salami, bacon, kalamata olives, baby spinach, a hint of chilli & herbs tossed through fettuccine 25.90

Chicken & chorizo risotto- chicken, chorizo, fennel in a rich tomato broth tossed through arborio rice, peas & brie cheese (GF) 25.90

Homestyle gnocchi tossed through pesto, mixed antipasto style vegetables, pumpkin, soft herbs & parmesan (v) 25.90

From The Grill

Char grilled to your liking

Porterhouse 300g 35.90

Scotch fillet 300g 37.90

Rib eye on the bone 350g 39.90

All of our steaks are grass fed prime cuts & are served with a side of chips & salad with your choice of mushroom or pepper sauce, gravy, garlic butter, red wine jus, hot english, seeded or dijon mustard *Gluten free gravy available on request

200g eye fillet steak, char grilled to your liking, truffle oil mash, steamed greens, dutch carrots & red wine jus 39.90

Sides \$8.90

Beer battered chips w aioli

Creamy garlic infused potato mash (GF)

Buttered steamed greens (GF)

Warm potato salad w bacon & shallots

Garden salad (GF)

Crispy potato wedges w sour cream & sweet chili

House made slaw (GF)

Pub Classics

Chicken parmigiana- free range panko crumbed breast topped w napoli, smoked ham & a blend of melted cheeses w chips & salad 26.90

Chicken schnitzel- panko crumbed w chips, salad & gravy 25.90

Herb & parmesan crumbed veal schnitzel w house made slaw, warm potato salad & red wine jus 27.90

Veal parmigiana- panko crumbed schnitzel topped w napoli, smoked ham & a blend of melted cheeses w chips & salad 28.90

Fish & chips served grilled or lightly beer battered w a crisp green salad & house made tartare 27.90

Salt & szechuan pepper calamari w chips, salad & a side of harissa lime aioli (GF ON REQUEST) 26.90

Beef burger on a brioche bun w rocket, cheese, bacon, tomato & pineapple w a side of chips & aioli 21.90

Bratwurst sausages- char grilled, colcannon potato mash, buttered peas & rich onion gravy (GF on request) 25.90

Seniors \$16.90

Fish & chips grilled or lightly beer battered w crisp green salad & house made tartare (GF on request)

House made chicken parmigiana or schnitzel w chips & salad

Salad of quinoa, chargrilled haloumi, pumpkin & beetroot w, spinach, onion, cucumber & walnuts (v) (GF)

Pie of the day w creamy mash, buttered peas & gravy

Fettuccine matriciana- housemade sugo, salami, bacon, kalamata olives, baby spinach, a hint of chilli & herbs tossed through fettuccine

Corned beef silverside w mash, broccolini & seeded mustard sauce (GF)

Homestyle gnocchi, creamy pesto, mixed antipasto style vegetable, pumpkin, soft herbs & parmesan (GF) (v)

Salt & szechuan pepper calamari w chips & salad (GF on request)

150g porterhouse steak cooked to your liking w chips, salad & your choice of gravy, garlic butter, mushroom or pepper sauce

Add garlic & cheese pizza \$4.90

Add soup of the day \$4.90

Add dessert of the day \$4.90