

Raceday Dining October

BRING YOUR FRIENDS & FAMILY FOR A DELICIOUS DINING EXPERIENCE.

Race Night 3 course Table D'hôte.

Members \$50

Visitors \$55

Choose an entrée, main/pasta and dessert

Race Night Main Meal Only

Members \$29

Visitors \$32

Vegetarian options available.

ENTRÉE

Crispy salt and szechuan pepper squid, nam jim dipping sauce

Pork belly bites with ginger, hoisin, sesame and plum sauce

Malaysian style chicken satay with coconut rice and petite herbs

Red curry popcorn prawns with paprika aioli

Confit ocean trout, wakame edamame salad, sweet soya glaze

MAIN

Chicken saltimbocca with provolone sage and prosciutto

250g Wagyu sirloin

Huon grilled Tasmanian salmon

Free-range Berkshire pork cutlet

All main courses come with your choice of 1 sauce and 2 garnish from the following:

Paris mash potato

Chat potatoes

Potato and sweet potato layered gratin

Steakhouse fries

Seasonal steamed vegetables

Garden salad with house citrus dressing

Red wine jus

Gravy

Pepper sauce

Mushroom sauce

Lemon and caper buerre blanc

PASTA

Casarecce pasta with tender chicken, crispy prosciutto, white wine, shaved parmesan cheese, spinach and basil leaves

DESSERT

Baked cheesecake, raspberry coulis and fresh berries

Aussie pavlova, Chantilly cream and seasonal fruit, passionfruit sauce

Honey pana cotta with blueberry compote

Dark chocolate mousse, macerated berries, crispy tulle

Champagne jelly with spring fruits and rhubarb compote

MINI TROTTERS *Comes with a drink and ice cream* **\$14**

Grilled chicken with fries or vegetables

Battered fish with fries or vegetables

Crumbed chicken tenders with fries or vegetables

Linguine with Napoli sauce and cheese