

Raceday Dining November

Available Dates - Saturday 7th, 14th and 21st November

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

Roast Pork Belly w' orange & thai salad, nam jim dressing

Salt & Pepper Squid w' lime aioli

Three Cheese Arancini w' napolitana sauce & rocket

Sesame Seared Tuna w' snow pea salad

Buffalo Chicken Strips w' blue cheese sauce

MAIN

250g Wagyu Rump w' mashed potatoes, broccolini & red wine jus

300g Pork Cutlet w' smashed potato cake, rocket salad & blackberry sauce

Char Grilled Swordfish w' mediterranean cous cous salad, salsa verde

Chicken Breast Supreme w' mashed potatoes, asparagus & mushroom jus

PASTA

Pappardelle Pasta w' asparagus, mushroom, cherry tomato, pine nuts, white wine, butter & fresh herbs

DESSERT

Mint Panacotta w' fresh strawberries, strawberry coulis & almond shortbread

White Chocolate Crème Brulee

Chef's Selection of Sorbets w' fresh fruits

Lemon Tart w' blueberry compote & fresh cream

Fig, Apple & Pear Tart w' white chocolate & coconut

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