RACECOURSE HOTEL

BISTRO

SMALLER PLATES

Garlic Bread Garlic buttered sourdough // Add cheese for \$2 (v)	\$10
Bruschetta	\$15
Caramelised onion, tomato, basil, goat's cheese, balsamic glaze on toasted ciabatta (v)	Φ 15
Arancini	\$15
Mushroom and mozzarella arancini served with truffle aioli (v)(3)	
Saganaki	\$17
Grilled kefalograviera with ouzo infused grapes and lemon (gf, v)	
Chimichurri Prawns	\$21
Eastern Pacific prawns tossed through chorizo & chimichurri, served with flat bread	
Calamari	\$16
Lime & pepper spice, apple & rocket salad and aioli (gf)	
Bao Buns	\$15
Bao buns with pork belly, slaw, cucumber and chilli (2)	
Beef Sliders	\$20
3 sliders with mustard, ketchup, cheddar cheese & pickles	
SALADS	
Caesar Salad	\$22
Cos lettuce, bacon, croutons, parmesan, poached egg and anchovy dressing	
Pumpkin Salad	\$22
Rocket, cherry tomato, roasted pumpkin, pomegranate and feta (gf, vgn)	
Add grilled chicken (\$6), grilled chorizo (\$6) or fried calamari (\$9) to your	salad
SIDES	
Thick cut chips with aioli (v)	\$9
Creamy mashed potatoes (v, gf)	\$9
Seasonal vegetables (v, gf)	\$9
House garden salad (veg, gf)	\$9
Potato wedges with sour cream and sweet chilli(v)	\$11
Battered onion rings with BBQ sauce(v)	\$11

(gf) - gluten free | (gf/o) - gluten free option available| (v) - vegetarian | (vgn) - vegan

PLEASE BE AWARE THAT ALL CARE IS TAKEN WHEN CATERING FOR FOOD ALLERGIES AND INTOLERANCES; CUSTOMERS' REQUESTS WILL BE CATERED FOR TO THE BEST OF OUR ABILITY, BUT THE DECISION TO CONSUME A MEAL IS THE RESPONSIBILITY OF THE DINER.

0.9% SURCHAGE APPLIES TO ALL CARD PAYMENTS
15% SURCHARGE APPLIES TO ALL FOOD AND BEVERAGES ON PUBLIC HOLIDAYS

LARGER PLATES	
Prawn Linguine	\$34
Linguine, prawns, tomatoes, rocket, olive oil, garlic, chilli	-
Mushroom Risotto	\$22
Wild mushrooms, truffle oil, parmesan, spinach (gf, v) Add grilled chicken (\$6) or chorizo (\$6)	422
Spinach and Ricotta Ravioli	\$28
Ricotta & spinach ravioli, heirloom tomatoes, rocket, parmesan, sage & burnt butter sauce (v)	
Chicken Schnitzel	\$29
Panko crumbed chicken breast fillet, house salad, chips and gravy	42,
Chicken Parmigiana	\$30
Panko crumbed chicken breast fillet, smoked ham, napoli sauce, three cheese mix, house salad, chips	
Fish and Chips	\$32
Beer battered or grilled flathead with chips, house salad, lemon, tartare (gf/o)	
Beef Burger	\$26
Cape Grim grass-fed beef, American cheese, bacon, pickles, tomato, lettuce, caramelised onion, beetroot, burger sauce, milk bun, chips (gf/o)	
Chicken Burger	\$24
Buttermilk breast fillet, southern spices, rocket, coleslaw, honey mustard, milk bun, chips	4 2.
Vegan Burger	\$24
Beetroot falafel patty, vegan cheese, vegan aioli, lettuce, tomato, red	
onion, pickles, gluten free vegan bun, chips	
Steak Sandwich	\$34
Grilled porterhouse, lettuce, tomato, bacon, caramelised onion, cheese, BBQ sauce on garlic sourdough, chips, aioli	
Pie of the Day (ask our friendly staff)	\$28
House made pie, mash, peas, gravy	Ψ20
Calamari	\$32
Lime & pepper spiced calamari, house salad, chips, aioli	Ψ32
Peking Duck Stack	\$42
Duck breast, seasonal vegetables, crispy noodles, fried wonton skins, sweet	Φ 1 2
potato puree	
Crispy Pork Belly	\$38
Crispy pork belly, seasonal vegetables, house-made Nuoc Cham	
sauce, potato mash	
Flinders Select Porterhouse	\$42
300 grams	
Flinders Select Eye Fillet	\$48
200 grams	
Cape Grim Scotch Fillet	\$58
From the north-west corner of Tasmania, comes the pinnacle of grass-fed	
beef. Marble score of 3+. 300 grams	
All steaks served with chips, house salad and a choice of sauce - gravy, pepper, mushroom, beef jus, garlic butter, dijon, seeded or hot english mustard	
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SENIORS

Chicken Schnitzel Panko crumbed chicken breast fillet served with	\$18
house salad, chips and gravy	
Chicken Parmigiana Panko crumbed chicken breast fillet, smoked ham, napoli sauce, three cheese mix with chips and house salad	\$19
Linguine Carbonara Linguine pasta with bacon, cream, white wine and parmesan	\$16
Fish and Chips Beer battered or grilled flathead with chips, house salad, lemon and tartare sauce (gf/o)	\$19
Pie of the Day (ask our friendly staff) with mashed potato, peas and gravy	\$19
Calamari Lime and pepper seasoning served with chips, house salad and aioli (gf)	\$19
Porterhouse 160g Flinders & co MSA porterhouse with chips, house salad and your choice of sauce - gravy, pepper, mushroom, beef jus or garlic butter (gf/o)	\$21

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Have some feedback?

We value our customers feedback very highly and would love to hear what you have to say.

Please feel free to email us at:

hello@theracecoursehotel.com

Did you know we have a function room?

We have the perfect function room upstairs to host your next event. For enquiries and further info please scan the QR code or visit: https://www.racecoursehotel.com.au/functions

