

Starters



Turkish Rolls

Grilled Honey Lamb Turkish Roll **\$15.90**

Grilled honey glazed lamb lion with lettuce, tomato and red onion and honey mustard mayo served with crunchy chips.

BLT **\$14.90**

Bacon, lettuce, and tomato with aioli sauce in a herb turkish roll
rserved with crunchy chips.

Add Egg \$2.00

Racetrack Steak Sandwich Roll **\$19.90**

Minute steak with bacon, fried egg, caramelised onion, Cheddar cheese, lettuce, sliced tomato and pickle mayo served with crunchy chips.

Portuguese Peri Peri Chicken Avo Roll **\$15.90**

Grilled chicken tenderloins marinated in Portuguese peri peri spices, lettuce, tomato, avocado & spicy mayo served with crunchy chips.

Loaded Chicken Parma Roll **\$15.90**

Chicken schnitzel topped with napoli sauce, capsicum, mushroom, melted cheddar cheese, lettuce, tomato and aioli served with crunchy chips

Vegetarian Roll **\$15.90**

Mix of roasted capsicum, eggplant & zucchini, haloumi cheese, baby spinach and pesto served with crunchy chips.

EXTRAS

*1 pc Bacon – Side Salad – Fried Egg – Pineapple – Relish- Sweet chilli
aioli – Honey mustard Mayonnaise – aioli*

\$2.00

STARTERS



Garlic or Herb Ciabatta

Add cheese **\$2.50**

\$6.00

Trio of Dips

Selection of homemade fresh dips served with toasted Ciabatta

Extra Ciabatta Bread \$4.50

\$16.50

Soup of the Day - Served with Toasted Ciabatta

See specials board or ask our staff for today's special

\$16.50

Bruschetta Al Pomodoro

Fresh ripe tomatoes, Spanish onions, fresh basil, feta cheese with olive oil and balsamic vinegar.

\$16.50

Tasmanian Oysters

Natural 1/2 Doz **18.50** | 1 Doz **\$30.50**

Kilpatrick 1/2 Doz **20.50** | 1 Doz **\$32.50**

STARTERS

Racetrack Arancini di Roso

\$15.50

Crumb Arborio rice cheese ball served with napolitana sauce and mixed salad.

Prawn Gyoza

\$15.50

Pan Fried dumpling filled with chive & prawn served with sesame, soy, ginger and mirin wine dipping sauce.

Signature Scallops

\$16.90

Deep sea scallops with cream deluxe mushrooms and parmesan sauce. Also available with garlic butter sauce served with mini toasted ciabatta.

Saganaki

\$15.50

Grilled wafer of Kefalograviera cheese with lemon wedge and drizzle of olive oil.

Spicy Chicken Wings

\$15.50

Marinated oven baked chicken wings in mild Cayenne pepper spice, served on a bed of mix green salad.

SALADS

Mediterranean Lamb Salad

\$26.90

Thinly sliced loin marinated in garlic, oregano, honey and mustard, grilled with roasted capsicum, eggplant, zucchini served on a bed of baby spinach, Feta cheese, semi dried tomatoes, balsamic vinegar and olive oil dressing.

Seafood Salad

\$26.90

Grilled fresh seafood, Black Tiger prawn, scallops, calamari, served on a bed of mixed lettuce, tomato, Spanish onion, cucumber, lemon wedges with sweet Thai chili sauce.

Greek Salad

\$16.50

Baby Cos lettuce, tomato, cucumber, spanish onion, feta cheese, black olives mix with virgin olive oil with lemon juice dressing.

Signature Crispy Chicken Salad

\$23.90

Deep fried Strips of chicken breast, marinated in orange juice, sweet chili, ginger and coriander served on a mixed garden salad with sweet chili yogurt dressing.

\$19.90

Caesar Salad

Baby cos lettuce, crispy bacon, crunchy garlic croutons, anchovies, shaved parmesan cheese with traditional Caesar dressing.

Add grilled tenderloin chicken or smoke salmon \$5.00

MAINS

Calamari Fritti

Tender crumbed calamari and deep fried served with fresh garden salad, crunchy chips, tartar sauce and lemon wedge.

\$27.90

Catch of The Day

Grilled fresh fish fillet served on gratin potato, seasonal vegetables and served with lemon butter sauce.

Market Price

Crispy Fish and Chips

Flat Head fillet of fish, beer batter and deep fried served with garden salad, crunchy chips, tartar sauce and lemon wedge.

\$25.90

Schnitzel

Homemade crumbed Chicken or crumbed Veal schnitzel, served with fresh garden salad, crunchy chips and lemon wedge.

\$23.90

Parmigiana

Homemade crumbed Chicken or crumb Veal, topped up napolitana sauce with sliced Virginia ham, mozzarella and tasty cheese served with fresh garden salad and crunchy chips.

\$25.90

Garlic Prawns *or* Chili Prawns (GF)

Black Tiger prawn cutlets, pan fried in garlic or chili served in rich creamy pesto sauce, pilaff jasmine rice and a side garden salad.

\$32.90

MAINS

Smokey BBQ Ribs	\$34.90
Baby pork ribs, slow cooked oven baked, in our smoky BBQ sauce served with salad and crunchy chips.	
Black Angus Porterhouse	\$35.90
Porterhouse steak char grilled cooked to your liking served with gratin potato, seasonal vegetables and green peppercorn sauce.	
Eye Fillet Steak	\$43.90
Tenderloin eye fillet steak char grilled cooked to your liking served with creamy mashed potatoes, seasonal vegetables, gorgonzola, blue cheese and a rich port red wine.	
Veal Vino Bianco	\$32.50
Pan fried baby milk veal, cooked with bacon and mushroom, in a creamy white wine sauce served with mashed potatoes and seasonal vegetables.	
Chicken Florentine (GF)	\$29.90
Tender chicken breast fillet grilled oven baked topped up with wilted spinach, semi dried tomato, haloumi cheese served with Gratin potato, seasonal vegetables in a creamy chardonnay sauce.	
Chicken Champagne (GF)	\$29.90
Tender chicken breast fillet grilled oven baked topped up with smoked bacon and avocado served with mashed potato, seasonal vegetables and champagne sauce.	
Honey Glazed Lamb Loin	\$35.90
Thinly tenderized lamb loin, marinated in honey, oregano, mustard, rosemary, char grilled served with gratin potato, seasonal vegetables and rich port red wine.	

RISOTTO

Seafood Risotto (GF)

Arborio rice cooked with mixed seafood, prawn culets, scallops, Mussels, calamari in creamy pesto sauce or available in napolitana sauce. **\$32.90**

Chicken Risotto (GF)

Arborio rice cooked with chicken tenderloin, mushroom, spinach and semi-dried tomatoes in creamy pesto sauce. **\$24.50**

Vegetable Risotto (GF)

Arborio rice cooked with onion, mushroom, capsicum, baby spinach, pine nuts in napolitana sauce. **\$23.90**

Paella Andalusia

Arborio rice cooked with fresh selection of prawns, scallops, clams Mussels, calamari, chicken, chorizo and capsicum tossed with onion, tomato, garlic in secret spices with saffron stock and Napoletana sauce. **\$34.90**

Pumpkin Risotto (GF)

Arborio rice cooked with roasted pumpkin, pine nuts and baby spinach in creamy pumpkin sauce. **\$23.90**

PASTA

- Linguini Pollo Funghi** **\$23.90**
 Linguini pasta tossed with chicken and mushroom in a creamy pesto sauce.
- Spaghetti Bolognese** **\$23.90**
 Homemade traditional Bolognese sauce with spaghetti and shaved parmesan cheese.
- Spaghetti Marinara** **\$32.90**
 A selection of prawns, scallops, green mussels, calamari, tossed with onions garlic, olive oil in Napolitana sauce and a touch of pesto.
Available also in a creamy pesto sauce or olive oil, garlic and pesto.
- Penne Carbonara** **\$23.90**
 Penne pasta cooked with onions, garlic, smoked bacon and egg yolks with creamy pesto sauce.
- Jumbo Ravioli (V)** **\$25.90**
 Pasta ravioli filled with pumpkin and ricotta cheese, tossed with mushroom, baby spinach and sun-dried tomatoes with a creamy and Napolitana sauce.
- Gnocchi Lamb Ragout** **\$26.90**
 Homemade potato gnocchi tossed in Slow cooked Lamb shoulder with Napolitana sauce.
- Tortellini Mediterranean** **\$24.90**
 Veal tortellini tossed with onion, bacon, mushroom, cream and Napolitana sauce, finished with avocado.
- Gnocchi Di Spinachio (V)** **\$23..90**
 Homemade potato gnocchi tossed with sautéed mushroom, spinach, and creamy pesto sauce. **Add Chicken or pumpkin \$4.00**

Stir Fry



Beef Stir Fry

Sliced Beef, Fresh mixed vegetables, mushroom, capsicum and hokkien noodles with homemade stir fry sauce.

\$25.90

Chicken Stir Fry

Tender Chicken breast sliced with fresh mixed vegetables, mushroom, capsicum and egg noodles with homemade stir fry sauce.

\$24.90

Vegetable Stir Fry

Seasonal fresh mixed vegetables, mushroom, capsicum and jasmine rice with homemade stir fry sauce.

\$22.50

Seafood Stir Fry

Mixed seafood, prawns, green lipped mussels, scallops, calamari, mushroom, capsicum and rice noodles with homemade stir fry sauce

\$29.90

Sides

Cajun Potato Wedges

Served with sour cream & sweet chilli sauce.

\$12.90

Chips with Aioli

\$7.90

Steamed Rice

\$4.50

Mashed Potato

\$6.00

Mixed Garden Salad

\$5.50

Mixed Vegetables

\$6.00

DESSERT

Chocolate Dipped Profiteroles	\$13.90
5 fluffy profiterole cream puff dipped in melted dark chocolate served with cream sided with strawberries	
Cakes on Display	\$7.50
Famous Homemade Sticky Date Pudding	\$13.90
Old recipe with hot butterscotch sauce with cream and vanilla ice cream.	
Traditional Homemade Chocolate Pudding	\$12.90
Served with cream and vanilla ice cream	
Espuma de Chocolate	\$14.90
The finest chocolate mousse made out of riche dark chocolate served on brandy snap basket and cream	
Classic Mixed Berries Sabayon (GF)	\$14.90
Traditional sauce made with egg yolks, sugar, dry white wine that's whipped to create a light foam that melts in your mouth.	

KIDS

Chicken Parmigiana with chips	\$13.90
Chicken Schnitzel with chips	\$13.90
Nuggets & Chips	\$10.90
Bolognese with Spaghetti	\$10.90
Cheese Penne	\$10.90
Fish & Chips	\$13.90