

# Stock

## DINING ROOM • CAFÉ

### Breads & Starters

Toasted garlic & herb bread	7.0
Toasted tortilla crisps <i>w/ guacamole &amp; salsa</i>	9.0

### Light Bites

Home style soup	9.5 / 16.5
Caesar salad <i>w/ bacon, egg, croutons, parmesan &amp; dressing</i>	17.5
With chicken	21.5
Tomato, basil & fetta salad <i>w/ balsamic dressing</i>	10.5 / 17.5
Tandoori chicken tenders <i>w/ mint yoghurt &amp; mini pappadums</i>	15.5 / 23.5

### Burgers

Angus beef burger <i>w/ fried egg, bacon, cheese, smoky bbq sauce, salad &amp; chips</i>	21.0
Californian chicken burger <i>w/ lettuce, tomato, grilled pineapple, ranch mayo &amp; chips</i>	19.5

### Pizza, Pasta & Noodles

Tandoori chicken pizza <i>w/ red onion, roasted cashews, mango chutney &amp; coriander</i>	18.5
Garlic prawn pizza <i>w/ chilli, lemon, garlic, roasted pepper, crumbled fetta &amp; salsa verde</i>	18.5
BBQ meat lovers pizza <i>w/ leg ham, pepperoni, bacon, button mushrooms, red capsicum &amp; cherry tomatoes</i>	18.5
Homemade vegetable lasagne <i>w/ rose sauce, shaved parmesan &amp; rocket pesto</i>	21.5
Spaghetti arrabiata <i>w/ onion, bacon, chilli, basil, tomato ragu &amp; shaved parmesan</i>	16.5 / 24.5
Chicken pad thai noodles <i>w/ asian vegetables, bean sprouts &amp; roasted cashews</i>	17.5 / 24.5

### From the Deep

Fresh pacific oysters <i>natural or kilpatrick</i>	20.0 / 38.0
Chilli dusted calamari <i>w/ pimento &amp; lime aioli</i>	18.5 / 25.5
Beer battered flathead <i>w/ salad, chips &amp; tartare sauce</i>	25.5

### Sizzling Fajitas

Build your own fajitas, comes w/ mexican rice, bean mix, soft tortillas, lettuce, cheese, sour cream, tomato salsa, jalapeños & guacamole

Sizzling Chicken <i>w/ fried Spanish onion, capsicum and sliced tomato</i>	25.5
Sizzling Prawn <i>w/ fried Spanish onion, capsicum and sliced tomato</i>	26.5

### Big Bites

Curry of the day <i>w/ fragrant rice &amp; condiments</i>	25.5
300g grain fed sirloin <i>w/ paris mash &amp; peppercorn cream sauce</i>	29.5
Crispy skin Portuguese chicken breast <i>w/ sweet potato mash &amp; rustic vegetable sugo</i>	28.5
Grilled barramundi fillet <i>w/ fragrant rice, wilted greens, garlic prawns &amp; cream reduction</i>	29.5

### Sides

garden salad	6.0
seasonal steamed vegetables	
mashed potato	
fries	
beer battered bad boys	

### Soft Drinks

Coke, Diet Coke, Coke Zero, Lift, Sprite  
Mineral Water – Mt Franklin 250 ml Sparkling or Still, San Pellegrino  
500ml Sparkling  
Juice – Orange, Apple, Pineapple, Tomato



### Fire and Ice

A concept mixing 'A la Carte' dining with traditional 'buffet.'  
Select from a range of freshly prepared meats, poultry, fish & seafood.  
Cooked by your own chef on the live cooking station while you indulge in a selection of seafood & other hot & cold dishes

Followed by an array of desserts, fruit & cheese  
Tuesday – Thursday & race day Saturdays from 6 – 9.30pm