

# FAVOURITES

ROAST OF THE DAY (GF)	\$22
VEAL TORTELLINI BOSCAIOLA	\$25
Mushroom & bacon in creamy tomato sauce	
GREEN THAI CHICKEN CURRY (GF)	\$22
Steamed rice	
SLOW COOKED BBQ PORK RIBS (GFO)	\$29
Sidewinders & garden salad	
BRAISED LAMB SHANKS	\$30
Potato mash, garlic tossed greens & red wine jus	
BEEF TACOS	\$24
Braised beef, lettuce, pico de gallo, pickled jalapeños, cheese & chipotle aioli	
COFFEE BRAISED BEEF CHEEKS (GF)	\$32
Sweet potato mash, braised mushrooms & broccolini	
VEGETABLE STACK (V)	\$24
Medley of grilled vegetables, haloumi, pesto, vegan bites & gazpacho sauce	
RISOTTO ALLA MILANESE (GF)	\$24
Arborio rice, saffron, rainbow olives, sundried tomatoes, basil & parmesan	

# SALADS

PUMPKIN & COUSCOUS (GF,V)	\$18
Pumpkin textures, pine nuts, rocket, cherry tomatoes, pearl couscous with mint & chermoula	
CONFIT DUCK (GF)	\$22
Crispy duck leg, orange segments, mesclun, cabbage textures, Spanish onion, cherry tomatoes, roasted red peppers, lime & coriander dressing	
CLASSIC CAESAR	\$18
Cos lettuce hearts, crispy bacon, croutons, parmesan crisp, anchovies, poached egg & dressing	
ADD CHICKEN	+\$5
ADD PRAWNS (I) OR SMOKED SALMON	+\$8

# BURGERS

SILKS SIGNATURE	\$25
Angus beef patty with bacon, egg, cheddar cheese, lettuce, tomato, onion, mayo, tomato sauce & chips	
STEAK SANGA	\$22
Sharp cheddar, lettuce, onion jam, tomato, beetroot, smokey BBQ sauce on toasted Turkish bread & chips	
VEGAN (GF)	\$20
Lentil & pea patty, lettuce, tomato, onion, vegan cheese, vegan aioli & chips	
CHICKEN	\$22
Southern fried chicken with cheddar cheese, slaw, chipotle aioli & chips	

# DESSERTS

APPLE & RHUBARB CRUMBLE (GF,DF)	\$12
Berry compote & vanilla ice cream	
SPANISH CHURROS (VG)	\$12
Dusted in cinnamon sugar with chocolate sauce & ice cream	
TARTUFO	\$12
Textures of dark and white chocolate gelato with fresh strawberries	
PAVLOVA (GF)	\$12
Macerated berries, Chantilly cream, passion fruit & wild berry compote	
COCONUT MATCHA PANNA COTTA (GF)	\$12
Biscotti with fresh fruit	
DESSERT PLATTER FOR TWO	\$18
Chef's choice of petite desserts	
CHEESE PLATE	\$18
Assorted cheese (3) with dried fruit & crackers	

(GF) - GLUTEN FREE, (GFO) - GLUTEN FREE OPTION, (V) - VEGETARIAN, (VG) - VEGAN, (DF) - DAIRY FREE, (I) - IMPORTED

# THE Track MENU



# STARTERS

GARLIC BREAD (V)	\$8
CHEESY GARLIC BREAD (V)	\$9
TRIO OF DIPS (V)	\$10
Hummus, spicy capsicum, beetroot & pita bread	
BRUSCHETTA (V)	\$16
With tomato, onion, basil & cheese	

.....

# APPETIZERS

SPICY VEGAN BITES (VG)	\$16
Potato, chickpea & soy protein with vegan chipotle aioli	
CRISPY CHICKEN WINGS	\$18
With celery batons, blue cheese aioli & buffalo sauce	
NACHOS (V)	\$15
Corn chips with melted mozzarella cheese, topped with tomato salsa, guacamole & sour cream	
SPICY BARRA BITES	\$18
Garden salad, lemon & citrus aioli	
TWICE COOKED PORK BELLY	\$18
Plum & habañero glaze with slaw	
FRESHLY-SHUCKED SOUTH AUSTRALIAN OYSTERS	
Natural	(6) \$18    (12) \$30
Kilpatrick	(6) \$18    (12) \$32

~~~~~

# SIDES

|                                     |     |
|-------------------------------------|-----|
| CREAMY GARLIC PRAWN TOPPER (GF) (I) | \$9 |
| GARDEN SALAD (GF,V,VG)              | \$6 |
| SEASONAL GREENS (GF,V)              | \$6 |
| CREAMY POTATO MASH (GF,V)           | \$6 |
| CHIPS WITH AIOLI (GF,V)             | \$8 |
| JASMINE RICE (GF,V,VG)              | \$6 |

# SCHNITZELS

|                                                                              |      |
|------------------------------------------------------------------------------|------|
| SERVED WITH CHIPS & GARDEN SALAD                                             |      |
| CHICKEN                                                                      | \$22 |
| Panko crumbed chicken breast with gravy                                      |      |
| CHICKEN PARMIGIANA                                                           | \$25 |
| Topped with Napoli sauce, ham & melted cheese                                |      |
| TEXAS STYLE                                                                  | \$24 |
| Topped with pepperoni, jalapeños, capsicum, hot chilli sauce & melted cheese |      |

=====

# SEA

|                                                                                             |      |
|---------------------------------------------------------------------------------------------|------|
| FISH OF THE DAY (GFO)                                                                       | \$29 |
| Battered or grilled with chips, garden salad, lemon wedges & tartare sauce                  |      |
| ATLANTIC SALMON (GF)                                                                        | \$32 |
| Crispy skin salmon, preserved lemon, potatoes, pickled fennel, broccolini & béarnaise sauce |      |
| PRAWN LINGUINI (I)                                                                          | \$28 |
| Garlic prawns, white wine, chilli, cherry tomatoes, basil & a hint of cream                 |      |

.....

# PIZZA

|                                                                                          |      |
|------------------------------------------------------------------------------------------|------|
| BBQ MEAT LOVERS                                                                          | \$20 |
| Sopressa ham, bacon, pepperoni, chicken cacciatore, mozzarella & olives                  |      |
| SPICY CHICKEN                                                                            | \$20 |
| Chicken cacciatore, mushrooms, mozzarella & chilli                                       |      |
| MOROCCAN LAMB                                                                            | \$22 |
| Cherry tomatoes, basil, Spanish onion, spinach & sour cream                              |      |
| VEGAN                                                                                    | \$22 |
| Pumpkin, mushroom, chargrilled eggplant, Spanish onion, sundried tomatoes & Napoli sauce |      |

# GRILL

|                                                              |      |
|--------------------------------------------------------------|------|
| SERVED WITH YOUR CHOICE OF:                                  |      |
| Chips & garden salad or roast potatoes & seasonal vegetables |      |
| SAUCES:                                                      |      |
| Green peppercorn, mushroom, garlic crème or gravy            |      |
| BLACK ANGUS RUMP 250GM (GF)                                  | \$26 |
| SCOTCH FILLET 300GM (GF)                                     | \$38 |
| PORTERHOUSE 300GM (GF)                                       | \$34 |
| EYE FILLET 200GM (GF)                                        | \$39 |
| MARINATED HALF CHICKEN                                       | \$28 |

=====

# SHARING PLATTERS

|                                                                                                                                                             |      |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| (SERVES 2-3)                                                                                                                                                |      |
| ANTIPASTO                                                                                                                                                   | \$25 |
| Marinated olives, feta, proscuitto, ham, kabana, salami, sundried tomato, marinated artichokes & grissini                                                   |      |
| ULTIMATE ENTREE (GF)                                                                                                                                        | \$32 |
| Chicken wings, lemon myrtle & bush pepper squid, spicy Barra bites & twice cooked pork belly                                                                |      |
| SEAFOOD (GF)                                                                                                                                                | \$78 |
| King prawns, natural oysters, Morton Bay bugs, marinated mussels, grilled Barra, lemon myrtle & bush pepper squid, cocktail sauce, chips & garden salad     |      |
| BIG COMBO (GF)                                                                                                                                              | \$85 |
| Grilled Barra, king prawns, lemon myrtle & bush pepper squid, BBQ pork spare ribs, chicken wings, Memphis beef brisket, house pickles, chips & garden salad |      |

(GF) - GLUTEN FREE, (GFO) - GLUTEN FREE OPTION, (V) - VEGETARIAN, (VG) - VEGAN, (DF) - DAIRY FREE, (I) - IMPORTED