

Dessert

CHOCOLATE SELF-SAUCING PUDDING

Served with fresh strawberries and Chantilly cream.

\$15

SPANISH CHURROS

Dusted in vanilla cinnamon sugar with chocolate sauce and ice cream.

\$15

CHEESE PLATTER (GFO)

Assorted Australian cheeses, quince paste, dried fruits and water crackers.

\$25

Kids Menu

CHICKEN NUGGETS WITH CHIPS

\$12

FISH AND CHIPS (IMP)

\$12

PENNE BOLOGNAISE

\$12

MINI BEEF AND CHEESE BURGER WITH CHIPS

\$12

GRILLED MARINATED CHICKEN

\$12

TENDERLOINS WITH CHIPS

(GF) GLUTEN FREE, (GFO) GLUTEN FREE OPTION, (V) VEGETARIAN,
(VG) VEGAN, (VGO) VEGAN OPTION, (DF) DAIRY FREE, (IMP) IMPORTED

Inside Fold

Please place your order at the Bistro counter along with your table number and preferred payment method. Member card required for available discounts.

Please place all coffee, cakes and drink orders at the Bar.

TRACK BISTRO

OPEN 11.30AM - 2:00PM AND
5.30PM - 9:00PM 7 DAYS.

A surcharge applies to all card payments.
A 12.5% Public Holiday surcharge may apply.

THE
Track



Silk's
DARWIN

Bread

GARLIC BREAD	\$10
CHEESY GARLIC BREAD	\$13
LOADED CHEESY GARLIC BREAD	\$15

Bacon, onion and drizzled with Sriracha.

Appetisers

BATTERED VEGETABLE FRITTERS (3) (V)	\$18
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Served with tangy tamarind sauce.

NACHOS (V)	\$18
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Corn chips, cheese, sour cream, guacamole, pico de gallo and black beans.

SPICED CALAMARI (IMP)	\$20
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Coated with Sichuan pepper and aioli.

CRISPY CHICKEN WINGS (6)	\$20
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House-made sweet and spicy sauce.

GARLIC BUTTER PRAWN SKEWERS (3) (IMP)	\$20
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Marinated with garlic butter and Cajun spice with steamed rice.

LAMB CUTLETS LOLLIPOP (3)	\$25
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Grill (STEAKS ALL SERVED WITH CHIPS AND SALAD)

200G RED GUM LAMB EYE LOIN	\$32
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Served with creamy sweet potato mash and broccolini.

300G ANGUS RUMP	\$30
300G PORTERHOUSE	\$37
300G SCOTCH FILLET	\$43

SAUCE (\$3 EACH): CREAMY MUSHROOM, PEPPER, GARLIC CREAM, GRAVY (GF)

Mains

HIMALAYAN-STYLE CHARGRILLED HALF CHICKEN	\$26
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Marinated with aromatic Nepalese herbs and spices with lemon, salad and mint yoghurt.

CRISPY BEEF STRIPS	\$26
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Served with a trio of capsicum, onion, house-made sweet and spicy sauce and steamed rice.

GRILLED SALMON (GFO) (IMP)	\$34
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Grilled salmon with sweet potato mash, broccolini, balsamic glaze, lemon and garlic butter herb sauce.

MOROCCAN SPICED DUCK BREAST	\$28
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Tender duck breast served with sweet potato mash and broccolini.

MUSHROOM RISOTTO (GFO)	\$20
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Porcini mushroom, button mushroom, onion, creamy garlic white wine sauce.

CREAMY CHICKEN PENNE PASTA	\$26
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Chicken breast, cherry tomato, spinach, green peas, parmesan cheese, with creamy tomato sauce.

CREAMY MEDITERRANEAN PESTO PENNE PASTA	\$24
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Cherry tomato, capsicum, zucchini, spinach, herbs, garlic parmesan cheese and creamy pesto sauce.

PRAWN LINGUINE (IMP)	\$28
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Garlic, cherry tomato, herbs, white wine, chilli flakes, cream and parmesan cheese.

CURRY OF THE DAY	\$24
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Served with steamed rice and papadam.

CHICKEN SCHNITZEL (300G)	\$25
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Tender chicken schnitzel served with chips and salad.

CHICKEN PARMIGIANA (300G)	\$27
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Tender chicken schnitzel topped with Napoli sauce, ham, cheese, and served with chips and salad.

SILKS SCHNITZEL (300G)	\$29
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Tender chicken schnitzel topped with Napoli sauce, chorizo, roasted capsicum, jalapenos, chilli flakes, cheese and served with chips and salad.

KOREAN-STYLE PORK RIBS	\$29
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Slow-cooked pork ribs, glazed with special Korean sauce, sesame seeds and served with chips and salad.

Sides

GARDEN SALAD	\$6
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Mixed leaves, cherry tomato, onion, cucumber, trio capsicum with Italian dressing.

CREAMY MASHED POTATO (GF, V)	\$6
SEASONAL VEGETABLES (GF, V, VG)	\$6
ROAST GARLIC HERB CHAT POTATOES	\$6
BOWL OF CHIPS WITH AIOLI (V)	\$10
GARLIC PRAWN TOPPERS (GF)	\$12

Salads

CAESAR SALAD (GFO)	\$21
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Cos lettuce, bacon, parmesan, poached egg, crouton, house-made parmesan, anchovies and mayo dressing.

HALOUMI SALAD	\$20
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Mixed leaves, grilled haloumi, eggplant, zucchini, roasted capsicum, cherry tomato and toasted pinenuts with balsamic glaze.

ADD CHICKEN	\$8
ADD PRAWNS (IMP) OR SMOKED SALMON (IMP)	\$12

Burgers (ALL BURGERS ARE SERVED WITH CHIPS AND A CHOICE OF TOMATO SAUCE OR AIOLI)

SILKS CRUNCHY CHOOK BURGER	\$23
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Sriracha, parmesan, aioli, coleslaw and cheese.

VEGGIE DELIGHT BURGER (V, GFO, VGO)	\$22
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Lettuce, tomato, onion, cheese, aioli and relish.

SILKS CLUB SANDWICH	\$24
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Chicken, lettuce, tomato, bacon, egg, avocado, cheese and aioli.

SILKS CHEESE BURGER	\$26
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House-made double beef patty with bacon, egg, cheese, tomato, onion, pickle and homemade burger sauce.

MOO BURGER	\$25
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Angus rump steak, bacon, egg, cheese, BBQ sauce, lettuce, tomato, beetroot and red wine onion jam.

12" inch Pizza

PIG-A-LICIOUS	\$27
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Pepperoni, ham, pineapple, bacon, BBQ sauce, Napoli sauce & mozzarella cheese.

SILKS CHICKEN PIZZA	\$25
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Cacciatore chicken, olives, tomato onion salsa, capsicum, chilli flakes, Napoli sauce and mozzarella cheese.

VEGGIE LOVER PIZZA	\$23
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Mushroom, eggplant, zucchini, roasted capsicum, cherry tomato, spinach, onion, topped with sriracha, aioli, oregano, Napoli sauce and mozzarella cheese.