

THE RACECOURSE INN

COMPLIMENTARY WITH ALL MAIN COURSES

CRISP SOURDOUGH BREAD SERVED WITH A WHIPPED MARSCAPONE SPREAD
FLAVOURED WITH MINCED OLIVES, PANCETTA HAM, BASIL AND CELERY LEAF.

EXTRA SERVES \$ 3 PER PERSON

F I R S T F L A V O U R S

LIGHT HEIDI GRUYERE CHEESE FRITTER WITH GREEN ASPARAGUS

SERVED WITH MARINATED ASPARAGUS IN CHAMPAGNE VINAIGRETTE.
*ORIGINALLY FROM THE SWISS JURA REGION THIS VERY FLAVOURSOME SPECIALITY
IS ALMOST LIKE A "CRISPY CHEESE FONDUE" ON TOASTED BREAD.*

\$14

WARM QUAIL TERRINE & MUSTARD VINAIGRETTE

QUAIL BREASTS AND FORCEMEAT WITH APPLE AND CABBAGE COOKED IN A SAVOY
CABBAGE LEAF. SERVED WITH A LIGHT MUSTARD VINAIGRETTE. *THIS DISH WAS
INSPIRED BY A SIMILAR ENTRÉE COOKED AT ALAIN DUCASSE'S SPOON
RESTAURANT IN PARIS.*

\$18

LOBSTER AND SCALLOPS RAVIOLIS IN A LIGHT CRUSTACEAN SAUCE

FRESHLY MADE RAVIOLIS FILLED WITH A LIGHT SCALLOP MOUSSELINE AND
CHUNKY LOBSTER MEAT. THE SAUCE IS COMPLETED WITH DICED TOMATO, SHAVED
CHIVES AND LACED WITH FRENCH BRANDY.

\$20 / \$29

LOCAL PACIFIC OYSTERS WITH JAPANESE FLAVOURS

SERVED JUST WARM ON WAKAME SEAWEED WITH SOY, UMEBOSHI (JAPANESE
PICKLED PLUM) SESAME AND MIRIN. TOPPED WITH SHREDDED NORI AND
CORIANDER.

\$15 FOR 6

THE MAINS

PAN-ROASTED FISH OF THE DAY “PROVENCALE” STYLE

SEARED FILLET IN HOT OLIVE OIL SERVED OVER RED PEPPERS, ZUCCHINIS, VINE TOMATOES SLOWLY STEWED IN WHITE WINE, GARLIC, CAPERS, AND PRESERVED LEMON. *THE THINLY SLICED CRISP-FRIED DUTCH CREAM POTATOES PROVIDE PLEASANT TEXTURE TO THIS DISH.*

\$29

MILDLY-SPICED CHICKEN RED THAI CURRY & SWEET POTATO

PARTLY DE-BONED NICHOLS CHICKEN SLOW COOKED WITH OUR OWN CURRY PASTE AND COCONUT MILK. COMPLETED WITH KAFFIR LIME JUICE, BASIL, CORIANDER AND MINT. SERVED WITH FRAGRANT STEAMED RICE AND BUK CHOY.

\$23

TWICE COOKED ASIAN SPICED DUCK BREAST

ORIENTAL-SPICED DUCK BREAST, TWICE COOKED AND SERVED ON WOK FRIED SOFT “UDON” NOODLES, SHIITAKE MUSHROOMS, SCALLIONS AND ASIAN GREENS. ACCOMPANIED WITH FRESH CHILLI JAM.

\$30

AGED BEEF SCOTCH FILLET SIMPLY GRILLED WITH OUR “MAÎTRE D’HÔTEL” BUTTER

MARINATED SCOTCH FILLET, WELL RESTED AND SERVED WITH GOLDEN POTATO GRATIN, A STEAMED VEGETABLE MEDLEY, AND PAN JUICES REDUCED WITH RED WINE.

\$29

VEGETARIAN CHOICES

WOK FRIED SOFT “UDON” NOODLES WITH ASIAN GREENS, SHIITAKE MUSHROOMS, SCALLIONS AND YELLOW BEAN SOY.

OR

STEWED VEGETABLES “PROVENCALE” STYLE. THESE COMPRISE OF RED PEPPERS, ZUCCHINIS, VINE TOMATOES COOKED WITH WHITE WINE, GARLIC, CAPERS, OLIVES, PRESERVED LEMON AND FINALLY CRISP-FRIED DUTCH CREAM POTATOES.

\$14/22

TO CONCLUDE

CHOCOLATE SOUFFLÉ WITH POACHED PEAR “BELLE HÉLÈNE”

TRADITIONAL DARK BELGIUM HOT CHOCOLATE SOUFFLÉ, SERVED WITH POACHED PEAR SLIVERED WITH CARDAMON SYRUP. FINISHED WITH VANILLA ICE CREAM, CHOCOLATE SAUCE, AND DUSTED WITH CHOPPED PRALINE.

\$14

CARAMELIZED ORANGE CUSTARD WITH CITRUS SALAD

ALSO REFERRED AS A “CRÈME BRÛLÉE” THIS CLASSIC DESSERT OFFERS AN INTERESTING TEXTURE AND IS PLEASANTLY CONTRASTED WITH A TANGY AND REFRESHING CITRUS SALAD.

\$12

THIN AND CRISP APPLE FLAN GLAZED WITH QUINCE SYRUP

BAKED TO ORDER THIS FRENCH DESSERT IS SERVED WITH VANILLA BEAN ICE CREAM. *LEARNED WHILE COOKING FOR GUY SAVOY IN PARIS, IT BECAME ONE OF MY FAVOURITE DESSERTS, AND WELL SUITED FOR TASMANIA!*

\$12

TASMANIAN FARMHOUSE CHEESE

THIS WEEK'S SELECTED LOCAL CHEESE
TOASTED FRUIT BREAD AND SOURDOUGH

\$15

COFFEE, TEA WITH PETITS FOURS

SERVED WITH PAUL & BEATRICE'S CHOCOLATES

\$5