

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 \$4 PER PERSON

FIRST FLAVOURS

PRAWN, POTATO, LEEK & ROASTED GARLIC SOUP

A CLASSIC CREAMY SOUP WITH THE ADDED DELIGHT OF POACHED TIGER
PRAWNS. GARNISHED WITH FRESH CHIVES. (VEGETARIAN OPTION AVAILABLE.)

\$ 16

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.*

\$15

HOMEMADE PUMPKIN GNOCCHI WITH ROCKET PESTO

ROASTED BUTTERNUT PUMPKIN GNOCCHI SMOTHERED IN A CREAMY ROCKET AND
PISTACCHIO PESTO SAUCE,

\$14

CREAMY LEMON & SPINACH RISOTTO

MADE WITH PRESERVED LEMON, FRESH TOMATO AND SPINACH, AND FINISHED
WITH GRANA PADANO & BUTTER,

\$14

PARMESAN WITH SOFT LEAF AND PEAR SALAD GRAPE DRESSING

SOFT LEAF AND PEAR SLIVERS WITH CARAMELISED WALNUTS DRESSED WITH A
LIGHT GRAPE AND CHAMPAGNE DRESSING TOPPED WITH FRESH PARMESAN
SHAVINGS.

\$16

THE MAINS

PAN-ROASTED BLUE-EYE TREVELLA WITH LEMON & SPINACH RISOTTO AND SAUCE VIERGE

SEARED FILLET IN HOT OLIVE OIL SERVED ON A RISOTTO COMBINED WITH PRESERVED LEMON, SPINACH, VINE TOMATO AND PARMESAN. TOPPED WITH FRESH AUTUMN TOMATO SAUCE VIERGE.

\$30

TASMANIAN NICHOLS CHICKEN BREAST PROVENCAL

TENDER MARINATED CHICKEN BREAST FILLET PAN SEARED AND OVEN BAKED, WITH RICH TOMATO CONCASSE, AND SERVED WITH FRESH SEASONAL VEGETABLES.

\$28

TWICE COOKED ASIAN SPICED DUCK BREAST

DUCK BREAST, MARINATED WITH ORANGE, THYME, GARLIC AND CHINESE FIVE SPICES, TWICE COOKED AND SERVED ON WOK FRIED SOFT "UDON" NOODLES, SHIITAKE MUSHROOMS, SCALLIONS AND ASIAN GREENS. ACCOMPANIED WITH FRESH SWEET CHILLI JAM.

\$31

CRESSY RACK OF LAMB

MARINATED WITH GARLIC, LEMON, CUMIN AND FRESH HERBS, THE LOCALLY FARMED LAMB IS PAN GRILLED AND THEN OVEN FINISHED, SERVED OVER A BED OF FRUITY SPICED COUS-COUS AND TOPPED WITH A DELICATE YOGHURT DRESSING

\$29

AGED BEEF SCOTCH FILLET SIMPLY GRILLED WITH OUR "MAÎTRE D'HÔTEL" BUTTER

MARINATED SCOTCH FILLET, WELL RESTED AND SERVED WITH SEASONAL VEGETABLES, HERB BUTTER AND PAN JUICES REDUCED WITH RED WINE.

\$31

OTHER VEGETARIAN CHOICES

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

OR

ROASTED BUTTERNUT PUMPKIN GNOCCHI SMOTHERED IN A CREAMY ROCKET AND PISTACCHIO PESTO SAUCE, AND SERVED WITH A GREEN SALAD

\$14/25



TO CONCLUDE

CHOCOLATE SOUFFLÉ WITH MARINATED STRAWBERRIES

TRADITIONAL DARK BELGIUM HOT CHOCOLATE SOUFFLÉ, SERVED WITH STRAWBERRIES MARINATED IN GRAND MARNIER. FINISHED WITH VANILLA ICE CREAM, AND CHOCOLATE SAUCE.

\$15

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.

\$14

THIN AND CRISP APPLE FLAN GLAZED WITH MAPLE SYRUP

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

\$14

TASMANIAN FARMHOUSE CHEESE

THIS WEEK'S SELECTED LOCAL CHEESE, TOASTED FRUIT BREAD, SOURDOUGH AND ROBYN'S HOME MADE QUINCE PASTE.

\$16

COFFEE, TEA WITH PETITS FOURS

SERVED WITH LOCALLY MADE ARTISAN CHOCOLATES

\$5