

A U T U M N M E N U



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THE ALL NEW

CITY VIEW
BISTRO

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WELCOME TO THE MELBOURNE GREYHOUNDS CITY VIEW BISTRO AT 'THE MEADOWS'

For those who have not dined with us before, thank you for choosing to dine with us tonight and welcome to 'The Meadows' Temlee Dining Room. The City View Bistro, as our name suggests, is a Bistro. We don't offer waiter and waitress table service, although we will serve you your meal when ready.

To order a meal please peruse the menu then visit the Bistro Counter at the back of the room and advise the host of your table number. Should you require a beverage this can be ordered from our Temlee Dining Room bar.

We have an excellent selection of premium wines and spirits,
as well as fresh tap beers.

Should you require any assistance related to tonight's dining experience please don't hesitate to talk to one of our friendly staff members.

We sincerley hope you have a great evening and enjoy the racing.

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• T O S T A R T •

Garlic & Herb Bread **\$8** (V)

Garlic, Cheese & Jalapeno Bread **\$10** (V)

Chicken Ribs **\$15** (GF)*

Crispy Fried Chicken Ribs tossed in a Spicy Korean BBQ Sauce

'City View' Bruschetta **\$16** (V)

Charred Turkish Bun, topped with Semi-dried Tomato,
Cherry Tomato, Shaved Red Onion & Rocket,
finished with a Basil Drizzle & Olive Oil

Pork Belly Bites **\$15** (GF)*

Crispy Pork Belly Bites, tossed in an Asian Inspired Dressing,
finished with Shallots & Toasted Sesame Seeds

Cheese Croquettes **\$12** (V)

Five Brazilian Cheese Balls served with Sriracha Mayo

Spiced Pumpkin Dip **\$12** (V)

Served with Charred Roti Bread & Dukkah
(Ideal for sharing)

Eggplant Chips **\$12** (V)

Crispy Parmesan Crumbed Eggplant, served with a
Smoky Tomato Relish & Rosemary Salt

(GF) Gluten Free. (V) Vegetarian. (GF)* denotes the meal may be cooked in a fryer that has cooked food which contains gluten

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• MAIN EVENT •

Scotch Fillet **\$38** (GF)*

Scotch Fillet Steak Chargrilled and served with a Sea Salt & Rosemary Baked Potato with Sour Cream, Seasonal Greens & finished with a Creamy Mushroom, Dried Shallot & 'Jam Shed' Shiraz Jus

Wine Pairing: Barossa Valley Estate Shiraz \$11 (a glass)

'City View' Surf 'n' Turf **\$44** (GF)*

Scotch Fillet Steak Chargrilled & topped with Crispy Tiger Prawns & a Chimichurri Drizzle, served with Fat Cut Chips & House Salad

Reef & Reef **\$38**

Hot & Cold Seafood Board consisting of Crystal Bay King Prawns, Tasmanian Smoked Salmon, Sea Salt Tiger Prawns & Squid, Battered Flathead Fillets, Victorian Mussels with White Wine, Garlic & Tomato Sugo, Fat Cut Chips & House Salad

Pork Loin **\$28**

Breaded and Shallow Fried Pork Loin, served with Smashed Chat Potatoes, Seasonal Greens & a Creamy Pink Peppercorn Sauce

Wine Pairing: Jim Barry Watervale Riesling \$10 (a glass)

Barramundi **\$28** (GF)

Pan-Fried Barramundi Fillet, served with Jasmine Rice, Seasonal Greens, finished with a Coconut Curry Sauce

Wine Pairing: The Conversationalist Pinot Grigio \$7 (a glass)

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• MAIN EVENT •

Fettuccini **\$26**

Tossed with Poached Chicken, Baby Spinach, Semi-dried Tomato, Cream, White Wine & Basil Pesto, finished with Shaved Parmesan Cheese

Spaghetti **\$28**

Tossed with Chorizo, Tiger Prawns & Confit Garlic, White Wine & Tomato Sugo, finished with Shaved Parmesan Cheese

Pork Belly **\$28** (GF)*

Crispy Fried Pork Belly basted in a Hoisin Glaze, served with a chilled Noodle, Coriander, Capsicum, Shaved Onion, Shredded Slaw Salad, finished with a Ginger & Lime Dressing

Chicken Schnitzel **\$24**

Hand Crumbed Chicken Breast served with Fat Cut Chips, House Slaw & a Lemon Wedge

Flathead Fillets **\$26**

Crispy Flathead Fillets served with Fat Cut Chips, House Salad, Lemon Wedge & Tartare Sauce

Eggplant Schnitzel **\$22** (V)

Eggplant Breaded with Italian Herbs & Parmesan Cheese, served with House Salad, Smashed Chat Potatoes & Smoky Tomato Relish

Mushroom Ragôut **\$24** (GF)* (Vegan)

Roasted Pumpkin Wedge topped with a Rocket & Spicy Mushroom Ragôut, finished with Sweet Potato Crisps

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• SENIORS MEALS •

Available on presentation of a state endorsed Seniors Card

Chicken Schnitzel **\$17.50**

Served with a Lemon Wedge, Fat Cut Chips & House Slaw

Battered Flathead Fillets **\$17.50**

Served with Fat Cut Chips, House Salad,
Lemon & Tartare Sauce

Spaghetti tossed with Napoli Sauce **\$17.50** (V)

Topped with Shaved Parmesan

Spaghetti Bolognese **\$17.50**

Topped with Shaved Parmesan

Crispy Salt 'n' Pepper Squid **\$17.50**

Served with Fat Cut Chips, House Salad, Lemon and Tartare Sauce

Pork Belly Salad **\$17.50** (GF)*

Pork Belly Pieces tossed in a Hoisin, Chilli and Citrus Drizzle,
served with an Asian inspired Salad, finished with a
Coriander & Ginger Dressing

• SIDES & SAUCES •

Fresh Garden
Salad **\$8**

Seasonal Vegetables **\$8**

Bowl of Crispy Chips **\$8**
Served with Aioli

Side Chips **\$4**

Red Wine Jus **\$3**

Creamy Mushroom Sauce **\$3**

Creamy Pink Peppercorn Sauce **\$3**

Garlic Butter **\$2.50**

Aioli **\$2**

M U S T A R D S

Hot English | Dijon | Horseradish

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• D E S S E R T S •

Sticky Date Pudding **\$13**

Smoked Sticky Date Pudding, served with Caramel Sauce,
Salted Caramel Ice Cream, Chocolate Soil & Dried Figs

Ice Cream 'Nachos' **\$13**

Smashed Wafer Cone, Honeycomb, Vanilla Custard, Salted Pretzels,
Chocolate Soil, Persian Floss & Salted Caramel Ice Cream

City View 'Mess' **\$13** (GF)

Our take on the classic Eton Mess. Hard and Soft Meringue,
Double Cream and Fresh Strawberries, finished with
Raspberry Coulis & Spun Toffee

Lemon Curd **\$13** (GF)

Lemon Curd, 'Hard Rated' Granita & Passionfruit Pulp

City View 'Burger' **\$13**

Dessert Burger consisting of a Chocolate Pattie,
White Chocolate Lettuce, Vanilla Custard, Fresh Strawberry,
Candied Beetroot & a Doughnut Bun,
served with Raspberry Ketchup

Cheese Board for Two **\$22**

Truffle, Vintage and Brie served with Quince Paste,
Dried Figs & Crackers

Vanilla Ice Cream **\$6** (GF)

Topped with Chocolate Sprinkles

Tasting Cabinet Treats **\$2.50** (each)

View the cabinet near the Bistro counter

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• CHILDREN'S MEALS •

Includes a Vanilla Dixie Cup Ice Cream for dessert.
Upgrade the Dixie Cup to an Ice Cream Bowl with Chocolate Sprinkles for \$3

Beef Cheeseburger & Chips **\$12**

Chicken Nuggets & Chips **\$12**

Fish & Chips **\$12**

Spaghetti tossed with Napoli Sauce **\$12**

Topped with Shaved Parmesan Cheese

Mini Hot Dog & Chips **\$12**

Spaghetti Bolognese **\$12**

Topped with Shaved Parmesan Cheese

• WEEKLY SPECIALS •

To complement our standard menu,
we offer a selection delicious weekly specials.
Please speak to our staff or check out the Bistro
counter to see the delights we have
on offer tonight.

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