



Main fare

Red Meat

Roasted rump of lamb with mint pesto and roasted garlic jus- lie.

Parmesan and rosemary crusted lamp rump on chorizo mash, eshallot confit and rich natural jus.

Grilled beef fillet- grain fed for 200days, garlic buttered green beans, mash, and your choice of hollandaise, mild pink peppercorn, red wine sauce or café de Paris butter.

Beef sirloin steak, potato gratin, grilled asparagus and forest mushroom and rocket ragout.

Roast sirloin of beef, traditional Yorkshire pudding, port wine jus and sauté field mushroom.

Cardamom spiced beef scotch fillet, crushed kipfler potato with purple basil and tomato hollandaise.

Char-grilled prime Hereford sirloin with a capanata tart, roasted garlic mash and red wine reduction.

Slow cooked glazed grain fed Wagyu beef on Paris mash and seasonal vegetables

2 course alternate serve menu - \$45.00p.p

3 course alternate serve menu - \$55.00p.p



Hawkesbury Race Club Limited

