



# DAWSON'S BISTRO

LUNCH 11:30 - 2:30 | DINNER 5:30 - 8:30

## ENTRÉES

<b>SOUP OF THE DAY</b> <small>GFO</small>	7
Served with complimentary dinner roll	
<b>GARLIC BREAD</b> <small>V</small>	10
• Add melted cheese	2
• Add melted cheese & bacon	4
<b>ARANCINI</b> <small>V</small>	14
Pumpkin & goat's cheese arancini served with paprika & truffle mayo	
<b>PORKMALLOWES</b> <small>N</small>	15
Spiced battered pork belly bites tossed with sticky Asian sauce, crackling, spring onion & sesame seeds	
<b>FRIED SPICY HONEY MUSTARD WINGS</b>	15
Crispy fried chicken wings tossed with spicy honey mustard sauce served with truffle mayo	

## FROM THE PANS

<b>BETROOT, PUMPKIN &amp; PRESERVED LEMON RISOTTO</b> <small>GFO</small>	23
Roasted beetroot, pumpkin, preserved lemon, arborio rice, peas, onion, garlic, parmesan & goats' cheese	
• Add chicken tenders	5
<b>LINGUINE CARBONARA</b>	24
Creamy garlic sauce, bacon, onion, fresh herbs & parmesan	
<b>SEAFOOD LINGUINE MARINARA</b>	29
Calamari, prawns, mussels, fish, pipis, & clams cooked in marinara sauce, with garlic, onion & fresh herbs	
<b>CREAMY PAPRIKA GARLIC PRAWNS</b> <small>GFO</small>	32
Paprika marinated prawns (7) cooked in creamy garlic sauce, bacon bites, semi dried tomato, spring onion, served with saffron rice	
<b>IRISH LAMB STEW</b>	29
Slow cooked traditional lamb stew with onion, carrot, celery served with crusty garlic bread	

## SALADS

<b>LEMON PEPPER CALAMARI SALAD</b> <small>GFO</small>	23
Coleslaw, parmesan, crispy capers & honey mustard vinaigrette	
<b>CAESAR SALAD</b> <small>GFO</small>	22
Baby cos with crispy bacon, croutons, anchovies, poached egg, parmesan & Caesar dressing	
• Add grilled chicken tenders	5
• Add chicken schnitzel	6.9
<b>WINTER SALAD</b> <small>GFO</small>	26
Prawns, chorizo, roasted root vegetables, quinoa, pumpkin puree, spinach, pepita seeds & honey mustard vinaigrette	

## FROM THE GRILL

<b>300G PORTERHOUSE STEAK</b> <small>GFO</small>	43.9
<b>300G SCOTCH FILLET STEAK</b> <small>GFO</small>	45.9
Served with chips & salad or mashed potato Selection of sauce: gravy, mushroom, peppercorn, red wine jus or garlic butter	
<b>SURF &amp; TURF</b>	49.9
250gm porterhouse steak cooked to your liking, paprika marinated creamy prawns (4) potato wedges, onion rings & salad	
• Change to 300g Porterhouse	9
• Change to 300g Scotch Fillet	9

## MAINS

<b>CATCH OF THE DAY</b> <small>GFO</small>	27.9
Grilled fish of the day served with chips, salad, lemon wedge & tartare sauce	
<b>BEER BATTERED FLATHEAD TAILS</b>	27.9
Served with chips, salad, lemon wedge & tartare sauce	
<b>LEMON PEPPER CALAMARI</b> <small>GFO</small>	26.9
Dusted with lemon pepper served with cauliflower puree, cherry tomato, rocket, crispy capers, caramelized lemon & pomegranate molasses	
<b>CURRY OF THE DAY</b>	25.9
Please refer to staff on the day's option	
<b>CHICKEN SCHNITZEL</b>	27.9
Crispy chicken schnitzel served with chips & salad Selection of sauce: gravy, mushroom, peppercorn	
<b>CHICKEN PARMIGIANA</b>	28.9
With ham, Napoli, mozzarella, served with chips & salad	
<b>PERI PERI CHICKEN</b>	28.9
Peri marinated chicken breast served with crushed chat potatoes, buttered broccolini, homemade peri peri sauce & avocado salsa	
<b>ROAST OF THE DAY</b> <small>GFO</small>	27.8
Served with roasted potato chats, pumpkin, seasonal vegetables & gravy	
<b>SMOKEY BBQ BEEF RIBS</b>	36.9
12 hours cooked beef ribs served with homemade smokey bourbon BBQ sauce, mac & cheese croquettes, coleslaw, pickled shallots & grilled corn	
<b>CRISPY BARRAMUNDI</b> <small>GFO</small>	33.9
Served with Bok choy, braised mushrooms, baby carrot, wasabi infused cauliflower puree, orange segment, crispy shallots	

## SIDES

<b>EXTRA SIDE SAUCE</b> <small>GFO</small>	3
Gravy, mushroom, peppercorn, red wine jus or garlic butter	
<b>CRISPY CHIPS</b>	8
<b>SEASONAL VEGETABLES</b> <small>GFO</small>	8
<b>SIDE SALAD</b> <small>GFO</small>	8
<b>SIDE MASHED POTATO</b>	8
<b>SIDE ONION RINGS</b>	8

**10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS**

(GFO) - Gluten Free Option available on request  
(V) - Vegetarian (N) - Nuts

It must be noted within our premises we handle nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi, & dairy products. Guests requests will be catered for to the best of our availability, but the decision to consume a meal is the responsibility of the diners.

## SENIOR MEALS

*For senior card holders only, not valid for pension card holders*

<b>SOUP OF THE DAY</b> <small>GFO</small>	4
Served with complimentary dinner roll	
<b>CAESAR SALAD</b> <small>GFO</small>	17.9
Baby cos with crispy bacon, croutons, anchovies, poached egg, parmesan & Caesar dressing	
• Add chicken tenders	5
• Add chicken schnitzel	6.9
<b>SEAFOOD LINGUINE MARINARA</b>	19.9
Calamari, prawns, mussels, fish, pipis, & clams cooked in marinara sauce, with garlic, onion & fresh herbs	
<b>CATCH OF THE DAY</b> <small>GFO</small>	17.9
Grilled fish of the day served with chips, salad, lemon wedge & tartare sauce	
<b>BEER BATTERED FLATHEAD TAILS</b>	17.9
Served with chips, salad, lemon wedge & tartare sauce	
<b>CHICKEN SCHNITZEL</b>	17.9
Crispy chicken schnitzel served with chips & salad Selection of sauce: gravy, mushroom, peppercorn	
<b>CHICKEN PARMIGIANA</b>	18.9
With ham, Napoli, mozzarella, served with chips & salad	
<b>ROAST OF THE DAY</b> <small>GFO</small>	17.9
Served with roasted potato chats, pumpkin, seasonal vegetables & gravy	
<b>BBQ PORK SPARERIBS</b>	21.9
Served with potato wedges & house coleslaw	
<b>250G PORTERHOUSE STEAK</b> <small>GFO</small>	27.9
Cooked to your liking, served with chips & salad Selection of sauce: gravy, mushroom, peppercorn, red wine jus or garlic butter	
<b>IRISH LAMB STEW</b>	23.9
Slow cooked traditional lamb stew with onion, carrot, celery served with crusty garlic bread	
<b>COTTAGE PIE</b>	22.9
Slow cooked ground beef, onion, carrot, peas, celery, herbs topped with creamy mash potato and cooked to golden brown served with house salad	
<b>DESSERT OF THE DAY</b>	4

## KIDS MEALS

*For age 12 or under only*

<b>KIDS BATTERED FISH</b>	10
Served with chips	
<b>KIDS NUGGETS</b>	10
Served with chips	
<b>POTATO CHEESE BALLS</b>	10
Served with chips	
<b>CHEESEBURGER SPRING ROLLS</b>	10
Served with chips	
<b>GRILLED CHICKEN TENDERS</b> <small>GFO</small>	10
Served with steamed vegetables	
• Add a soft drink	3
• Add an ice cream	3

## DESSERT

<b>CHOCOLATE MOUSSE</b>	8
<b>STRAWBERRY CRÊPES</b>	9
<b>PLEASE SEE OUR DISPLAY CABINET FOR CAKES</b>	6.5



**TRACKSIDE  
NOODLE BAR**

Open lunch & dinner 7 days a week

[tracksidenoodlebar.com.au](http://tracksidenoodlebar.com.au)

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## APPETIZERS

<b>CHICKEN &amp; SWEET CORN SOUP</b>	<b>\$8.00</b>
<b>CHICKEN SPRING ROLLS (6)</b>	<b>\$12.50</b>
<b>PRAWN SPRING ROLLS (6)</b>	<b>\$14.50</b>
<b>SATAY CHICKEN SKEWERS (6)</b>	<b>\$14.50</b>

## STEAMED DIM SUM

<b>PORK SIU MAI (3)</b>	<b>\$8.50</b>
<b>PRAWN DUMPLINGS (3)</b>	<b>\$8.50</b>
<b>VEGETARIAN DUMPLINGS (3)</b>	<b>\$8.50</b>
<b>DUMPLING PLATTER (12)</b> with Pork Siu Mai, prawn dumplings, and vegetarian dumplings	<b>\$26.50</b>

## MAINS

50/50 COMBO  
COMES WITH  
YOUR CHOICE  
OF STEAMED OR  
FRIED RICE

	50/50 COMBO	MAIN
<b>SWEET &amp; SOUR PORK / CHICKEN</b>	<b>\$18.50</b>	<b>\$26.00</b>
<b>CHICKEN STIRFRY</b> Choice of style: Black bean, oyster sauce, Mongolian, satay or chilli	<b>\$21.50</b>	<b>\$28.00</b>
<b>BEEF STIRFRY</b> Choice of style: Black bean, oyster sauce, Mongolian, satay or chilli	<b>\$21.50</b>	<b>\$28.00</b>
<b>GARLIC OR CHILLI PRAWNS</b> Tossed with vegetables	<b>\$28.50</b>	<b>\$38.00</b>
<b>SEASONAL VEG, MUSHROOM &amp; TOFU</b> wok tossed tofu, mixed mushrooms, bok choi, baby corns, carrots & bean shoots	<b>\$18.50</b>	<b>\$24.50</b>
<b>SIGNATURE SHAKING BEEF</b> Diced beef tossed with onion, black pepper, with our homemade soy sauce	<b>\$26.50</b>	<b>\$32.00</b>
<b>RIBS COMBO</b> Our famous salt & pepper chicken ribs	<b>\$20.50</b>	

## NOODLE SOUP

<b>WONTON NOODLE SOUP</b> Egg noodles with wonton & BBQ pork	<b>\$20.50</b>
<b>LAKSA SOUP</b> Vermicelli and hokkien noodles with a curry laksa soup Seafood or chicken	<b>\$22.50</b>

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Greyhounds Entertainment  
View Road Springvale, VIC 3171  
Ph: 03 9558 4404

# OUR SIGNATURE CHICKEN RIBS

### YOUR CHOICE OF DIPPING SAUCE

Salt & pepper (no sauce)  
Garlic soy  
Hot chilli  
Sriracha mayo

ENTREE - \$16.50  
MAIN - \$21.50  
FAMILY - \$26.50

## FRIED RICE & NOODLES

<b>SPECIAL FRIED RICE</b> Fried rice wok tossed with shrimps, BBQ pork, green peas, egg & spring onion	<b>\$18.50</b>
<b>NASI GORENG</b> Fried rice wok tossed with chicken & shrimps with a touch of curry topped with a fried egg	<b>\$22.50</b>
<b>SINGAPORE NOODLES</b> Wok tossed vermicelli with shrimps, Chinese sausage, BBQ pork, onion, capsicum & bean shoots with a touch of curry	<b>\$22.50</b>
<b>PAD THAI</b> Wok tossed rice sticks with prawns, chicken, onion, capsicum & bean shoots, served with chilli, lemon & crushed peanuts	<b>\$22.50</b>
<b>CHAR KWAY TEOW</b> Wok tossed fat rice noodle with egg, prawns, calamari, Chinese sausage, onions & bean shoots	<b>\$22.50</b>
<b>STIRFRY HO FUN IN EGG GRAVY</b> Choice of beef, seafood or combination	<b>\$24.50</b>
<b>CRISPY NOODLE</b> Choice of beef, seafood or combination	<b>\$24.50</b>

## SIDES

<b>SIDE STEAMED RICE</b>	<b>\$3.50</b>	<b>ADD CHINESE SAUSAGE</b>	<b>\$5.00</b>
<b>SIDE FRIED RICE</b>	<b>\$8.00</b>	<b>ADD MUSHROOMS</b>	<b>\$5.00</b>
<b>ADD NOODLES</b>	<b>\$5.00</b>	<b>ADD PRAWNS (3)</b>	<b>\$8.00</b>
<b>ADD EGG</b>	<b>\$3.00</b>	<b>ADD BBQ PORK</b>	<b>\$5.00</b>