

APEX

BAR × DINING

THE BEND
MOTORSPORT PARK

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REFRESHINGLY LOCAL

RYDGES.COM

DVA

DINNER MENU

ENTRÉES

GARLIC BREAD 10

LOADED FRIES TO SHARE 15

Crispy bacon pieces and melted cheese

TRIO OF DIPS TO SHARE 20

Beetroot, guacamole and spiced capsicum dips with flat bread, bush dukkah and olive oil

CRISPY FRIED PRAWN GYOZA 16

With pickled seaweed, crispy shallots, fresh chilli and ponzu sauce

LOCAL MUSHROOM AND SHALLOT TART 22

Creamy mushroom and shallots in crisp pastry topped with shaved parmesan

BEEF SATAY SKEWERS 18

Crispy tender beef pieces with satay sauce and spring onions

MAINS

VEGGIE BURGER AND CHIPS 23

Vegetarian pattie with Swiss mushrooms, cheese, lettuce, tomato and aioli

HERB CRUMBED CHICKEN SCHNITZEL 25

With salad, golden chips and choice of sauce or lemon wedge

MAKE IT A PARM +4

CRISPY FRIED BARRAMUNDI 32

On rocket with ginger, lime & tamarind sauce, toasted coconut, chili, spring onion, lime wedge

THE BEND BURGER 27

Beef pattie, bacon, caramelised onion, fried egg, cos lettuce, tomato, pineapple, beetroot, seeded mustard aioli, tomato relish and cheddar cheese on a soft milk-bun

BANGERS AND MASH 27

Local South Australian lamb and rosemary sausages on creamy confit garlic mash potato, garden peas, caramelised onion and gravy

300G PORTERHOUSE STEAK 38

With garden salad, our signature golden chips and choice of sauce

BEEF BRISKET 45

10 hr slow cooked Mayura Station Wagyu beef brisket with confit garlic mash potato, broccoli, baby carrots finished with red wine jus

DINNER MENU

FILLET MIGNON 49

Murray Region Upper Lakes Beef fillet, wrapped in prosciutto, cooked medium, on golden fried kipfler potatoes and red wine jus
Goes well with: Two Hands Narly Dudes Shiraz 2022

MUSHROOM RISOTTO 24

Classic winter warmer with Swiss brown mushroom, onion, garlic and oregano, simmered in a rich creamy sauce, drizzled with truffle oil and topped with shaved parmesan

SIDES

SAUTÉ BROCCOLI 8

With garlic, chili and parmesan cheese

LEAFY GREEN GARDEN SALAD 8

With Greek dressing

SIGNATURE GOLDEN FRIED CRISPY CHIPS 8

Our in-house seasoning

EXTRAS

SAUCE 3

Mushroom, Gravy, Dianne, Pepper, Seeded Mustard

GARLIC SAUCE 4

TRUFFLE BUTTER MEDALLION 4

ASK OUR FRIENDLY STAFF FOR OUR CURRENT SPECIALS

SOUP WITH DINNER ROLL AND BUTTER

PASTA WITH SHAVED PARMESAN

CURRY WITH GARLIC NAAN BREAD

DESSERTS

STICKY DATE PUDDING 16

Homemade date pudding topped with butterscotch sauce, double cream and strawberry

POACHED ADELAIDE HILLS PEAR 18

Warm pear poached in red wine served with orange honey glaze, vanilla ice-cream and mint leaf garnish

CHOCOLATE INDULGENCE TO SHARE 20

Homemade brownie with triple choc ice-cream, chocolate fudge sauce, shaved white chocolate and chocolate wafer cigar

MILLE FEUILLE 18

With fresh berries, vanilla bean Chantilly cream, berry coulis and shaved dark chocolate