APEX

BAR × DINING

REFRESHINGLY LOCAL

RYDGES.COM

STARTING LANE

BOWL OF CHIPS   9

With tomato sauce

GARLIC BREAD   9

BBQ BACON AND CHEESE BREAD   12

MUSHROOM ARANCINI   13

With truffle oil, parmesan and herbs

THAI BEEF SALAD   16

MANGO AND PRAWN SALAD   18

BURGERS

Served with chips

CHEESEBURGER   22

Beef pattie, cheddar cheese, tomato relish
on a sesame seed bun

THE BEND BURGER   24

Beef pattie, pickle, cheddar cheese,
caramelized onion, lettuce and chipotle mayo
on a sesame seed bun

VEGETARIAN BURGER   24

Eggplant, zucchini, mushroom, lettuce, tomato,
cheese, aioli on a gluten free brioche bun

CLASSIC RACE

All mains are served with salad and
house seasoned chips

SALT & PEPPER SQUID   24

BEER BATTERED FISH   23

BEEF SCHNITZEL   25

Add Parmy   3

CHICKEN SCHNITZEL   24

Add Parmy   3

300G RUMP STEAK (36° SOUTH)   36

SAUCES   2.5

Gravy, mushroom, pepper, dianne

SIDES

STEAMED VEGETABLES   11

With garlic butter medallion

GARDEN SALAD   9

PREMIUM CLASS RACE

PRAWN, ROCKET AND MANGO SALAD   32

Spanish onion, roast capsicum, cucumber,
avocado and crumbled Danish feta with
a red wine vinegar dressing

VEGETARIAN DELIGHT   29

Beetroot hummus, grilled pumpkin with
pan tossed green beans, baby carrots, cherry
tomatoes, mushrooms and dusted with dukkha

CREAMY GARLIC PRAWNS   31

Juicy butterflied prawns, pan seared and
simmered in white wine cream sauce with
fragrant rice and side salad

SLOW-COOKED BEEF RIB   40

Tender slow cooked beef rib with our
special house rub, red wine and garlic, served
on creamy mash potato with grilled zucchini
and mushroom finished with a rich jus sauce

300G SCOTCH FILLET STEAK
(36° SOUTH)   44

Char-grilled scotch fillet on roasted Kipfler
potatoes with baby carrots, broccolini,
roasted cherry tomatoes and a red wine beef jus

DESSERT

TIRAMISU   12

Served with mascarpone cream,
choc mint soil and strawberry

STICKY DATE PUDDING   10

Served with butterscotch sauce
and chantilly cream

CANOLI   12

Ricotta cream filling, dusted with
shaved chocolate and praline

BANOFFEE PIE   12

Creamy caramel, fresh banana
and chantilly cream

CHEESE PLATE   14

Chef's selection of cheese served
with crackers and fruit