



THE STATION

CAFE · RESTAURANT · BAR

BY WHISKEY JUNE

ENTRE

BAO BUNS (EA) Pork belly, pickled veg, coriander, kewpie, hoisin	7
VEGETARIAN BRUSCHETTA (V) (VG) (GFO) Fresh zucchini, grilled asparagus, goats cheese, balsamic glaze	12
LAMB BRUSCHETTA (GFO) Braised and pulled lamb shoulder, romesco, mixed greens, salted ricotta, lemon	15
HOUSE MADE CROQUETS (3) (VGO) See Specials board for flavours	15
PAN SEARED SCALLOPS (GF) Szechuan eggplant, fresh hand cut salsa, lemon	18
SALT & PEPPER CALAMARI (GF) Lightly fried calamari, bed of leaf, sweet chili aioli, lemon	22
GARLIC PRAWNS (GF) Garlic & sriracha prawns, charred corn, mixed leaf, parsley, lemon	22
PORK BELLY (GF) 24hour twice cooked pork belly, szechuan eggplant, goats cheese, sesame seeds, coriander	15

MAIN

WARM SUMMER SALAD (V) (VGO) (GF) Roasted potatoes, broccoli, asparagus, corn, pickled red onion, mixed leaf, cranberries, honey lemon dressing, crispy chickpeas Your choice of Halloumi or Pulled Lamb	32
POACHED CHICKEN BREAST (GF) Creamy avocado sauce, triple cooked potatoes, sumac, side salad	30
CHICKEN PARMIGIANA House Crumbed Chicken breast with house Sugo, triple smoked ham, three cheeses & triple cooked potatoes, side salad	28
PAN SEARED SALMON (GF) Crispy skinned salmon, garlic butter and parsley sauce, side salad, triple cooked potatoes	32
250g SIRLOIN STEAK (GF) Served to your liking, triple cooked potatoes, choice of sauce: South American style - chimi churi, roasted broccoli, corn charred asparagus, parsley, lemon European - side salad choice or red wine jus or bernaise sauce	40
SPAGHETTI (GFO) GNOCCHI Burnt butter, fire roasted cherry tomatoes, crispy sage, parmesan Tomato Sugo (V) Truffled mushroom, cream, garlic, chilli, parmesan Bolognaise Pulled pork, sriracha, parsley, garlic, parmesan	26 28 +2 +2 +3