

# The Station

## Breakfast 9-2:30

TOAST (V) (GFO)	10
short ferment soft sourdough, multigrain or fruit with Jam, vegemite, peanut butter, butter	
BUILD YOUR OWN -Start with toast and add any extras you like	
GF Bread/tomato relish/beetroot relish/goats cheese	3
Eggs, poached scrambled or fried (ea)	3
Smashed Avocado/tomato/hashbrown/mushrooms	5
Bacon / haloumi / chorizo	6
BACON & EGG ROLL	15
Tomato relish, bacon, fried egg, cheese, milk bun	
BREAKFAST PANNACOTTA (GF) (V) (VG)	15
Vanilla cashew panna cotta, house made granola, sweet tea pearls, fresh berries, dark chocolate, side of milk	
BLATE	18
Bacon, lettuce, avocado, tomato, egg, milk bun	
SMASHED AVOCADO (V) (VGO) (GFO)	21
Smashed avocado, beetroot relish, pickled red onion, Meredith goats' cheese, sesame, lime on toast	
EGGS BENIDICT (GFO)	
Ham, poached eggs, house made hollandaise, toast	20
Mushrooms, poached eggs, house made hollandaise, toast (V)	22
Double Bacon, poached eggs, house made hollandaise, toast	24
VEGETARIAN BREAKFAST (V) (VGO) (GFO)	24
Sour Dough Toast, baba ghanoush, haloumi, roasted tomatoes, mixed leaf salad, poached eggs, sumac	
BIG BREAKFAST	30
Bacon, chorizo, mushrooms, roasted tomato, avocado, eggs, tomato relish on toast	

If you are seated on the platform, please order at the bar  
10% Surcharge for Sunday & 15% for Public Holidays

## Lunch 9-2:30

HOUSE MADE CROQUETS	15
Serve of 3, see specials board for flavours	
BAHN MI	17
Crispy pork belly, pate, pickled veg, hoisin, crispy shallots, coriander, fresh chilli, side of fried	
LAMB ROLL	19
Braised and pulled lamb shoulder, romesco, mixed greens, chimi churi, pickled red onion, salted ricotta, side of fries	
WARM VEGETARIAN SALAD. (V) (VG Option) (GF)	24
Roasted potatoes, broccoli, asparagus, corn, pickled red onion, mixed leaf, cranberries, honey lemon dressing	
Add pulled lamb shoulder	6
Add Haloumi	6
PULLED PORK (GF)	25
Braised and pulled pork shoulder, Polenta hash, poached eggs, szechuan eggplant, fresh zucchini, goats cheese	
CHICKEN BURGER (GFO)	27
Buttermilk fried chicken, pickled veg, sriracha, kewpie, mixed leaf, side of fries	
OPEN STEAK SANDWICH (GFO)	28
Rump sizzle steak, black bean spread, cheese, salsa, chimi churi, toast, chips	
<b>PASTA</b>	
SPAGHETTI (GFO)	26
GNOCCHI	28
Burnt butter, fire roasted cherry tomatoes, crispy sage, parmesan	
Tomato Sugo (V)	
Truffled mushroom, cream, garlic, chilli, parmesan	+2
Bolognaise	+2
Pulled pork, siracha, parsley, garlic, parmesan	+3
<b>Extra</b>	
Golden Chips with garlic aioli	10
Mixed Leaf Salad, honey lemon dressing	10

We acknowledge the Tradition Owners of this land, the Dja Dja Wurrung, and we pay our respects to all Elders past, present and emerging

WJ