



# THE · STATION

CAFE · RESTAURANT · BAR  
BY WHISKEY JUNE

## ENTRE

BAO BUNS (ea) 7  
Porkbelly, coriander, kewpie mayo, hoisin & picked Veg  
Eggplant, coriander, kewpie mayo, hoisin & picked Veg (V)

HOUSE MADE CROQUETS (3) (VGO) 15  
See Specials board for flavours

SOUTHERN STYLE CHICKEN WINGS (3) 12  
Chilli Lime aioli

PORK BELLY (GF) 15  
24hour twice cooked pork belly, served on croute, salsa verde,  
parsley & red onion micro salad

SEARED SCALLOPS (GF) 18  
Sweet potato puree, balsamic glaze, parsley & red onion micro salad

SALT & PEPPER CALAMARI (GF) 22  
Lightly fried calamari, bed of leaf, sweet chili aioli, lemon

## SIDES

Side mixed leaf salad 3  
Triple Cooked potatoes 7  
Bowl Golden Chips 10

## MAIN

WARM STATION SALAD (V) (VGO) (GF) 32  
Roasted potatoes, broccoli, corn, pickled red onion,  
mixed leaf, cranberries, honey lemon dressing, crispy chickpeas  
Your choice of halloumi or grilled chicken tenders

FLAKE 26  
House battered flake with golden chips, leaf salad & house tartare

PAN SEARED BARRAMUNDI (GF) 32  
Barramundi, salsa verde, leaf salad, sweet potato & dill croquet

CRUMBED CHICKEN BREAST 26  
Served with tripe cooked potatoes, leaf salad & gravy

CHICKEN CAESAR SALAD 28  
Grilled chicken tenderloin, cos lettuce, bacon lardons, croutons,  
house caesar dressing

CHICKEN PARMIGIANA 28  
House Crumbed Chicken breast with house Sugo, triple smoked  
ham, three cheeses & triple cooked potatoes, leaf salad

250g SIRLOIN STEAK (GF) 40  
200g EYE FILET STEAK 40

Choice of two sides  
Triple cooked potatoes  
Seasonal Veg  
Leaf Salad  
Golden Chips  
Choice of house made sauce  
Bernaise  
Creamy Garlic  
Red Wine Jus



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