



# 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)

SOUP OF THE DAY (VGO) 13  
House made soup with sour dough toast

GARLIC COB LOAF (V) 10  
Cheese & Garlic

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

BRAISED BEEF SHORT RIB 15  
Slow braised in cola with coriander & salsa verde

SCALLOPS LINGUINI (GFO) 18  
With vine ripened blistered cherry tomato's

SALT & PEPPER CALAMARI 20  
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 VEGETARIAN SALAD (V) (VG Option) (GFO) 30  
Quinoa, roast winter veg, honey mustard dressing & pistachios  
Your choice of halloumi or grilled chicken tenders

PAN SEARED BARRAMUNDI (GF) 32  
Barramundi, on pepperonata & creamy spinach

CRUMBED CHICKEN BREAST 25  
Served with triple cooked potatoes, leaf salad & gravy

BEEF BOURGIUGNON 22  
Slow cooked beef & mushrooms in red wine sauce with roasted winter veg

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

HOUSE MADE GNOCCHI (V) (VGO) (GFO with Spaghetti) 25  
Blistered cherry tomatoes, brown butter & crispy sage  
Creamy mushroom, chilli, truffle & nutmeg 27

STEAK (GFO)  
250g SIRLOIN 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