



THE STATION

CAFE · RESTAURANT · BAR

BY WHISKEY JUNE

ENTRE

BAO BUNS (ea) 7
Pork belly, coriander, kewpie mayo, hoisin, chilli & pickled Veg
Eggplant, coriander, kewpie mayo, hoisin, chilli & pickled Veg (V)

GARLIC COBB LOAF (V) 10
Cheese & Garlic

SOUP OF THE DAY 14
House made soup with sour dough toast

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

SCALLOP LINGUINI (GFO) 18
With vine ripened blistered cherry tomatoes

SALT & PEPPER CALAMARI (GF) 20
Lightly fried calamari, bed of leaf, sweet chili aioli, lemon

GOURMET PIZZA - WOOD FIRED PIZZA BASES (Large Size)
Margarita - tomato base, oregano, basil, bocconcini & mozzarella 20
Salami - tomato base, salami, olives, roasted capsicum & cheese 25
Hawaiian - tomato base, ham, pineapple & cheese 25
Potato & Prosciutto - white base, potato, rosemary, prosciutto & cheese 27
Capricciosa - tomato base, mushrooms, ham, anchovy, olives & Cheese 25

SIDES

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

MAIN

WARM STATION SALAD (V) (VGO) (GFO) 32
Quinoa, roast winter veg, pistachios, cranberries, chickpeas with honey mustard dressing and your choice of grilled chicken or halloumi

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

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

BEEF BOURGIUGNON 25
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)
Blistered cherry tomatoes, brown butter & crispy sage 25
Creamy mushroom, chilli, truffle oil & nutmeg 27

250g SIRLOIN STEAK (GF) 45
200g EYE FILET STEAK 45

Choice of two sides :
Triple cooked potatoes
Seasonal Veg
Leaf Salad
Golden Chips

Choice of sauce:
Béarnaise
Creamy Garlic
Red Wine Jus