

Entree

Signature oysters (GF)	
Natural	4.5 ea.
Kilpatrick	6.5 ea.
Tuna tataki, miso mayonnaise, pickled cucumber	19
Pan fried scallops, chorizo, baba ghannouj	20
Charcuterie board – cured & smoked meats (GF, C)	24
Chicken liver parfait (C)	16
Fig, broad bean, mint, baby spinach, pomegranate, fetta salad (V)	16
Cauliflower croquette, romesco sauce	14
Rabbit & foie gras terrine, onion jam, brioche	18
Soup of the day	12

Our concept is simple - create a relaxed, informal pub environment with well prepared food using quality ingredients, craft beers and an ever developing wine list.

Head Chef Tim Fowler is dedicated to providing an accessible dining experience where technique and quality is uncompromised.

V - Vegetarian
GF - Gluten Free
C - Can be changed to suit some dietary requirements

To Share

Slow cooked Flinders Island salt bush lamb shoulder – pistachio cous cous, harissa crust, dukkah carrots, fennel jus (C)	55/110
Sher Wagyu MS 4+ rib, served with hand cut chips, salad, served with bearnaise, pepper	MP

Mains

Station burger – wagyu beef patty, cheese, caramelised onion, bacon, lettuce, tomato, truffle mayonnaise, onion rings	24
Fish & chips - beer battered market fish, butter lettuce, peas, mint, tartare sauce (C)	24
Market fish, seasonal garnish	MP
Pork schnitzel – fior di latte, serrano, coleslaw, mustard fruit dressing, pine nuts, beurre noisette	33
Oven baked chicken breast - broccolini, onion puree, bread sauce	31
Wild rice salad - almond, sun-dried tomato, carrot, onion, celery, balsamic vinaigrette (V, GF)	20
Braised brisket, mash potato, onions, mushrooms, red wine braise (GF)	35
Char grilled lamb loin, pumpkin, black pudding, dauphine potatoes, lentils, red wine jus (C)	41
Pan fried pork fillet, apple & apricot stuffing, pearl barley, peas, cider jus	35
Pappardelle Bolognese – a rich tomato & beef ragu tossed with pappardelle finished with grana Padano	22

Steaks

<i>Flat Iron</i> , 250g Cape Grim, (Tas) British breeds	37
<i>Scotch Fillet</i> , 300g Great Southern Pinnacle, (Vic) British breeds	41
<i>Rib Eye</i> , 500g Great Southern, (Vic) British breeds	55
<i>Eye Fillet</i> , 200g Victorian farms, Gippsland (Vic) British breeds	44
<i>Porterhouse</i> , 300g Great Southern, (Vic) British breeds	39
<i>Rump</i> , 400g Cape Grim, (Tas) British breeds	45
<i>New York Strip</i> , 400g Victorian Select, (VIC) 110 day MS 2+ Black Angus	68
<i>Bavette</i> , 250g Victorian Farms CAAB, (Vic) 110 day Black Angus	31
<i>Rostbiff</i> 250g Sher Wagyu, Ballan (Vic) 450 day MS 8+ Wagyu x Holstein	43
<i>Rump Cap</i> , 250g Victorian Select, (VIC) 110 day MS 2+ Black Angus	38
<i>Tenderloin</i> , 200g Sher Wagyu, Ballan (Vic) 450 day MS 9+ Wagyu x Holstein	90

All steaks are served with hand cut chips & green salad with Béarnaise (GF) & pepper sauce (GF)

Additional Sauce:

Red wine Jus (GF)	4
Cafe de Paris Butter (GF)	4
Truffle jus	5

Sides

Station salad (V, GF)	8
Buttered green beans (V, GF)	10
Dukkah spiced baby carrots (V, GF)	10
Fries (V)	9
Beer battered onion rings (V)	12
Hand cut chips	11



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