

Entree

Signature oysters (GF)	
Natural	4.5 ea.
Kilpatrick	6.5 ea.
Tuna tataki, miso mayonnaise, pickled cucumber	19
Pan fried scallops, chorizo, baba ghanouj	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 (V)	14
Spicy beef tartare, pommes gaufrettes	18
Onion gratinée (C)	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
Pork knuckle, braised red cabbage, roast potatoes, chilli caramel	70

Mains

Station burger - beef patty, cheese, lettuce, onion, tomato, fries	22
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	32
Pappardelle bolognese – a rich tomato & beef ragu tossed with homemade pappardelle	22
Oven baked chicken breast - spätzle, kaiser, zucchini, peas, truffle jus	28
Wild rice salad - almond, sun-dried tomato, carrot, onion, celery, balsamic vinaigrette (GF)	20
Braised brisket, mash potato, onions, mushrooms, red wine braise (GF)	35
Crumbed veal cutlet, sweet potato puree, broccolini, sauce gribiche	40
Confit pork belly, apple & ginger puree, lentil du puy, cider jus (GF)	34

Steaks

250g Cape Grim, (Tas) British breeds flat iron	36
300g Great Southern, (Vic) British breeds scotch fillet	39
500g Great Southern, (Vic) British breeds rib eye	55
200g Victorian farms, Gippsland (Vic) British breeds eye fillet	42
300g Great Southern, (Vic) British breeds porterhouse	39
400g Victorian Select, (VIC) 110 day MS 2+ Black Angus New York Strip	67
400g Cape Grim, (Tas) British breeds rump	44
250g Victorian Farms CAAB, (Vic) Black Angus bavette	29
250g Sher Wagyu, Ballan (Vic) 450 day MS 8+ Wagyu x Holstein rostbiff	42
250g Victorian Select, (VIC) 110 day MS 2+ Black Angus rump cap	38
200g Sher Wagyu, Ballan (Vic) 450 day MS 9+ Wagyu x Holstein eye fillet	85

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

Additional Sauce:

Red wine Jus (GF)	3
Cafe de Paris Butter (GF)	3
Truffle jus	4

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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