



The Station Hotel has earned a reputation for serving the best steaks in the west. Locally sourced, premium steaks are elevated with classic cooking techniques alongside a range of cuts and sizes to ensure that there is something for every steak lover.

Beyond steaks, Head Chef Fraser Stark takes pride in serving a French influenced menu using high quality local and seasonal ingredients.

We are dedicated to providing an accessible, premium dining experience in an informal pub environment. Our carefully chosen wine list includes local icons, international favourites and some surprises.

We hope you enjoy your time with us. We value your opinions, please feel free to share your opinions with the team during your visit.

- Steve Csutoros, Venue Manager

Entree

Freshly shucked oysters with shallot vinaigrette (gf)	
Each	4.5
1/2 Doz	24
French onion soup, gruyere croutons (c)	16
Garlic & thyme mushrooms on toasted brioche (c, v)	17
Charcuterie board (c)	24
<i>House cured & smoked meats, condiments</i>	
Beef tartare, egg yolk & game chips (gf)	18
Chicken liver parfait, toasted brioche, onion jam (c)	16
Tiger prawns, garlic & white wine sauce (gf)	19
Pork & black pudding terrine, sourdough, onion jam (c)	17

Mains

Pan seared Ora King salmon, pea & asparagus fricassee (gf)	36
Station Burger	24
<i>Housemade beef patty, Monterey Jack cheese, caramelised onion, smoked bacon, lettuce, tomato, pickles on multiseed milk bun</i>	
Fish & chips - Beer battered Cone Bay barramundi, tartare & thick cut chips (c)	24
Grilled corn & zucchini risotto (gf, v)	23
Herb crusted Flinders Island rack of lamb, broccolini, truffle mash (c)	34
Venison & mushroom pie, bone marrow	28

Steaks

Grain Fed

Bavette, 200g Rangers Valley (NSW), MS5+ Crossbreed	32
Rostbiff, 200g Rangers Valley (NSW), MS7+ Crossbreed	35
New York Strip, 450g Bone In, Rangers Valley (NSW), 8wk Dry Aged MS3+	65
Porterhouse, 300g Rangers Valley (NSW), MS5+ Black Onyx	75
Tomahawk, 1.4kg Black Market (Vic), MS5+ Black Angus	145

Grass Fed

Porterhouse, 300g O'Connors (Vic), British Breed	38
Rostbiff, 250g Sher Wagyu, Ballan (Vic) 450 day MS8+ Wagyu x Holstein	43
Rump, 400g Cape Grim (Tas), British Breed	45
Eye Fillet, 200g Cape Grim (Tas), British Breed	49
Scotch, 300g O'Connors (Vic), British Breed	44
Scotch, 300g Cape Grim (Tas), British Breed	59
Rib Eye, 500g O'Connors (Vic), British Breed	63
Eye Fillet, 200g Kobe Beef (Qld), MS 9	82
T-Bone, 1.2kg Cape Grim (Tas), British Breed	150

All steaks are served with hand cut chips, herb salad & mini B/P sauces

Additional Sauce:

Red wine jus 4 | Truffle jus 4 | Garlic and Herb Butter 4
Mushroom 4 | Bearnaise 4 | Peppercorn 4

Sides

Station salad (v, gf) 8 | Buttered green beans (v, gf) 10
Grilled tomatoes (v, gf) 9 | Beer battered onion rings (v) 9
Fries (v) 9 | Charred broccolini & asparagus (v, gf) 12
Bone marrow (c) 12 | Hand cut chips aioli (v,c) 11
Cauliflower cheese (v) 12 | Truffle roasted mushrooms (v,gf) 12
Mash / Truffle mash (v, gf) 8 / 10



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

**STATION
HOTEL.**

Desserts

Sticky toffee pudding with butterscotch & caramel ice cream	15
Crème brûlée, shortbread (c)	15
70% Valrhona soufflé	15
Toffee apple & hazelnut crumble, vanilla ice cream (c)	15
White chocolate panna cotta (gf)	15
Cheese board, quince, crackers & grapes (c)	20

Dessert Wine

90ml / Btl

2015 Chateau Roumieu Sauternes	Bordeaux, France	16 / 62
2016 Alasia Moscato D'Asti	Piedmont, Italy	11 / 50

Fortified

60ml

Galway Pipe Port	Barossa Valley, SA	12
Campbells Muscat	Rutherglen, SA	9
Campbells Tokay	Rutherglen, SA	9
Ramos Pinto Tawny Port	Porto, Portugal	10
Valdespino Pedro Ximenez	Andalucia, Spain	10

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