



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 &amp; smoked meats, condiments</i>	
Beef tartare, egg yolk & game chips (gf)	18
Chicken liver parfait, toasted brioche, radish & cornichons (c)	16
Mussels, white wine, cream, parsley, served with grilled sourdough (c)	18
Chicken & black pudding terrine, sourdough, house pickled vegetables (c)	17

## Mains

Pan roasted Rainbow Trout with black pudding, mustard potatoes and celeriac (c)	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 Rockling, tartare & thick cut chips (c)	24
Jerusalem artichoke & chestnut risotto, walnuts, white truffle, parsnip crisps (gf, v)	23
Roasted lamb rump, leeks, english spinach, young garlic, mushrooms (c)	34
Pithivier of venison & bone marrow, winter vegetables	28

## Steaks

### Grain Fed

Bavette, 200g Rangers Valley (NSW), MS5+ Crossbreed	32
New York Strip, 450g Bone In, Rangers Valley (NSW), 8wk Dry Aged MS3+	65
Porterhouse, 300g Rangers Valley (NSW), MS5+ Black Onyx	67
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	51
Rump, 400g Cape Grim (Tas), British Breed	40
Eye Fillet, 200g O'Connors (Vic), 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

*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  
Roasted Heirloom Beetroot (v, gf) 10 | Fries (v) 9  
Beer battered onion rings (v) 9 | Charred broccolini (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 vanilla ice cream (n)	15
Crème brûlée, shortbread (c)	15
70% Valrhona souffle	15
Apple Tarte Tatin, vanilla ice cream (c)	16
White chocolate panna cotta (gf)	15
Cheese board, crackers & grapes (c)	20

*(gf) - gluten free | (n) - contains nut | (c) - can be changed to suit some dietary requirements*

## Dessert Wine

90ml / Btl

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

## Fortified

60ml

Galway Pipe Port	Barossa Valley, SA	10
Campbells Muscat	Rutherglen, SA	10
Campbells Tokay	Rutherglen, SA	10
Ramos Pinto Tawny Port	Porto, Portugal	11
Valdespino Pedro Ximenez	Andalucia, Spain	10