

STATION
HOTEL.



FUNCTIONS

TO EAT



30 PIECES/SERVES

Yakitori Grilled Wagyu Skewers Soy Glaze Sesame (DF)(GF)	\$120
Wagyu Beef Sliders Brioche Smoked Mayo	\$120
Rostbiff Tartare Crackling Miso Mayo (DF)(GF)	\$120
Beef & Pepper Pies House Ketchup (DF)	\$100
Beef Brisket Croquette Smoked Mayo	\$90
Charcuterie Board Selection of smoked & Cured Meats (CDF)(CGF)	\$120
Freshly Shucked Oysters Shallot Vinaigrette (DF)(GF)	\$120
Fish & Chips Fish Goujon Tartare Fondant Lemon (DF)(CGF)	\$110
Chicken Liver Parfait Brioche Pickles (CGF)	\$90
Western Plains Pork Belly Bites Crackling Plum Relish Slaw (DF)(GF)	\$90
French Onion Arancini Smoked Mayo (V)(CVG)	\$90
Vegetarian Spring Rolls Plum Chutney (V)(VG)(DF)	\$85
Heirloom Tomato Bruschetta Aged Balsamic Parmesan (V)(CVG)	\$75
Buckwheat & Pumpkin Cups Tapioca Cracker (V)(CVG)	\$75
Cheese Board Dried Fruit Crackers Relish (CGF)	\$120

(V) Vegetarian | (VG) Vegan | (DF) Dairy Free | (GF) Gluten Free
(CGF) Can be GF | (N) Contains nuts | (C) Can be changed to suit dietary requirements

TO DRINK



STANDARD BEVERAGE PACKAGE

2 hours- 45pp | 3 hours- 55pp | 4 hours- 65pp

Sparkling | Edge of the World Sparkling
White | Edge of the World Sauvignon Blanc
Rose | Edge of the World Rose
Red | Edge of the World Shiraz Cabernet
Beer on Tap | Carlton Draught | Furphy
Cider on Tap | Pipsqueak Apple Cider
Non-Alcoholic | Soft drink and juice

PREMIUM BEVERAGE PACKAGE

2 hours- 55pp | 3 hours- 65pp | 4 hours- 75pp

Sparkling | Edge of the World Sparkling | Salatin DOC Prosecco
White | Edge of the World Sauvignon Blanc | Circa 1858 Chardonnay |
Yalumba "Wild Ferments" Pinot Grigio
Rose | Edge of the World Rose
Red | Edge of the World Shiraz Cabernet | Palliser "Pencarrow" Pinot Noir
Beer on Tap | Carlton Draught | Furphy | 4 Pines Pale Ale
Cider on Tap | Pipsqueak Apple Cider
Non-Alcoholic | Soft drink and juice

DELUXE BEVERAGE PACKAGE

2 hours- 65pp | 3 hours- 75pp | 4 hours- 85pp

Sparkling | Domaine Chandon Brut | Edge of the World Cuvee | Salatin Prosecco
White | Pikoura Sauvignon Blanc | Circa 1858 Chardonnay | Yalumba "Wild Ferments" Pinot Grigio |
West Cape Howe Riesling
Rose | La Vielle Ferme
Red | Drake Shiraz | Palliser "Pencarrow" Pinot Noir | Elvarado Tempranillo Grenache |
Rymill Dark Horse Cabernet | Il Palazzo Chianti
Beer on Tap | Carlton Draught | Furphy | 4 Pines Pale Ale | Pan Head XPA |
James Squire "The Swindler" Summer Ale
Cider on Tap | Pipsqueak Apple Cider
Non-Alcoholic | Soft drink and juice

SPIRIT UPGRADE

Add spirits to your beverage package for an additional \$10pp per hour

Spirit Package Includes: Smirnoff Vodka | Gordon's London Dry Gin | Jim Beam White Label Bourbon |
Bundaberg Dark Rum | Bati White Rum | Johnny Walker Red Whisky | Jose Cuervo Tequila

SET MENU



SET MENU

2 courses for \$65 per person

3 courses for \$70 per person

Please choose one item from each course when ordering at the table

ENTRÉE

Rangers Valley Brisket Croquettes | Dijonnaise

Chicken Liver Parfait | Toasted Brioche | Onion Jam

Baked Cauliflower | Almond Puree | Toasted Almonds

MAIN

Roasted Barramundi | Pickled Carrots | Peas | Roasted Heirlooms (DF) (GF)

Spring Green Risotto (V) (DF) (GF)

300g Cape Grim Scotch Fillet | Hand Cuts | Bearnaise

200g O'Connors Eye Fillet | Hand Cuts | Bearnaise

All mains served with sharing salad and greens

DESSERT

Sticky Toffee Pudding | Vanilla Ice Cream (N)

White Chocolate Panna Cotta | Fresh Berries (GF)

Seasonal Fruit Salad | Berry Coulis (DF) (GF)

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