

STATION
HOTEL.

FUNCTIONS



TO EAT



CANAPES

SAVOURY

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| 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)(GFO) | \$120 |
| Chicken Liver Parfait Brioche Pickles (GFO) | \$90 |
| Western Plains Pork Belly Bites Crackling Plum Relish Slaw (DF)(GF) | \$90 |

SEAFOOD

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|---|-------|
| Freshly Shucked Oysters Shallot Vinaigrette (DF)(GF) | \$120 |
| Fish & Chips Fish Goujon Tartare Fondant Lemon (DF)(GFO) | \$110 |
| Kingfish Ceviche Cups Baby Gem Coconut Caviar (DF) (GF) | \$130 |

VEGETARIAN

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|---|------|
| Sweet Potato Fries Marie Rose (V)(VGO)(GF)(DF) | \$90 |
| Skin On Fries Smoked Mayo (V)(VGO)(GF)(DF) | \$75 |
| Cauliflower & Truffle Arancini Parmesan Smoked Mayo (V)(VGO) | \$90 |
| Vegetarian Spring Rolls Plum Chutney (VG)(DF) | \$85 |
| Heirloom Tomato Caprese Bocconcini Basil (V)(GFO) | \$75 |

SWEET

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|--|-------|
| Cheese Board Dried Fruit Crackers Relish (V, GFO) | \$120 |
| Sticky Date Bites Butterscotch (V) | \$120 |

(V) Vegetarian | (VG) Vegan | (VGO) Vegan Option | (DF) Dairy Free |
(GF) Gluten Free | (GFO) GF Option | (N) Contains nuts

TO EAT



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)

(V) Vegetarian | (VG) Vegan | (VGO) Vegan Option | (DF) Dairy Free |
(GF) Gluten Free | (GFO) GF Option | (N) Contains nuts

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

Non-Alcoholic | Soft drink and juice

PREMIUM BEVERAGE PACKAGE

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

Sparkling | Edge of the World Sparkling | Aurelia Prosecco

White | Edge of the World Sauvignon Blanc |
Oakridge "Over the Shoulder" Chardonnay | Il Villagio Organic Pinot Grigio

Rose | Edge of the World Rose

Red | Edge of the World Shiraz Cabernet | T'Gallant Cape Schanck Pinot Noir

Beer on Tap | Carlton Draught | Furphy | Balter XPA

Non-Alcoholic | Soft drink and juice

DELUXE BEVERAGE PACKAGE

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

Sparkling | Madame Coco Brut | Edge of the World Cuvee | Aurelia Prosecco

White | Pikorua Sauvignon Blanc | Oakridge "Over the Shoulder" Chardonnay |
Il Villagio Organic Pinot Grigio | Road to Enlightenment Riesling

Rose | Marquis de Pennautier

Red | Drake Shiraz | T'Gallant Cape Schanck Pinot Noir |

Vino Tinto 'Altacena' Tempranillo | Wynns Gables Cabernet Sauvignon | Apostrophe 'Possessive Reds' GSM

Beer on Tap | Carlton Draught | Furphy | Heineken |
Balter XPA | James Squire Pale Ale

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