

# STATION HOTEL.

## A LA CARTE MENU

### SMALL PLATES

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<b>HOUSE MADE FOCACCIA</b> Salted Butter (ldo, lgo, v, vgo)	<b>6.5</b>	<b>MUSHROOM &amp; TRUFFLE ARANCINI</b> Truffle Aioli (lg, v, vgo)	<b>20</b>
<b>OYSTERS</b> Shallot Vinaigrette, Lemon (ld, lg)	<b>6.5 ea</b> <b>Half Dozen 39</b> <b>Dozen 68</b>	<b>SHER WAGYU ROSTBIFF TARTARE</b> Game Chips, Tabasco (ld, lgo)	<b>26</b>
<b>CHARCUTERIE BOARD</b> Mortadella, Prosciutto, Wagyu Bresaola, Parfait, Focaccia, Pickles (ldo, lgo)	<b>42</b>	<b>WHIPPED CHICKEN LIVER PARFAIT</b> Toasted Focaccia, Pickles (lgo)	<b>21</b>
<b>FRENCH ONION SOUP</b> Gruyère, Croutons (ldo)	<b>19</b>	<b>SNAP FRIED LOCAL CALAMARI</b> Pickled Fennel, Lemon, Aioli (ld, lgo)	<b>21</b>
		<b>RANGERS VALLEY BRISKET CROQUETTES</b>	<b>21.5</b>
		Dijonnaise, Gruyère, Chives (ld)	

### LARGE PLATES

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<b>HAND CRUMBED CHICKEN PARMA</b> Smoked Ham, Mozzarella, Napoli, House Salad, Skin-On-Fries (ldo)	<b>32</b>	<b>WAGYU BEEF BURGER</b> Milk Bun, Cheese, Bacon, Cos, Tomato, Pickled Onion, Ketchup, Mustard, Skin-On-Fries (ldo, lgo)	<b>31</b>
<b>BEER BATTERED ROCKLING</b> Dill Tartare, House Salad, Peas, Lemon, Skin-On-Fries (ld, lgo)	<b>31</b>	<b>PLANT BASED BURGER</b> Pumpkin Bun, Vegan Cheese, Ketchup, Mustard, Cos, Tomato, Pickled Onion, Skin-On-Fries (ldo, lg, vg)	<b>30</b>
<b>500G STEAMED MUSSELS</b> Moules Marinières, Shallots, Focaccia, Chives (ldo, lgo)	<b>33</b>	<b>SNAP FRIED LOCAL CALAMARI</b> Pickled Fennel, Lemon, Aioli (ld, lgo)	<b>31</b>
<b>CAESAR SALAD</b> Cos, Parmesan, Croutons, Boiled Egg, Bacon, Anchovies, Caesar Dressing (ldo, lgo, vo, vgo) Add Chicken or Calamari +6	<b>25</b>	<b>BAKED GNOCCHI PARISIENNE</b> Mushroom, Truffle, Gruyère, Tarragon (v)	<b>32</b>
<b>GREEK SALAD</b> Cos, Tomato Medley, Cucumber, Feta, Mount Zero Olives, Lemon (ldo, lg, v, vgo) Add Chicken or Calamari +6	<b>25</b>	<b>PAN ROASTED BARRAMUNDI</b> Confit Fennel, Fennel Puree, Lemon (ldo, lg)	<b>42</b>
		<b>CHARGRILLED LAMB RUMP</b> Snap Fried Sweetbreads, Cauliflower Puree, Pickled Cauliflower, Red Wine Jus (ld, lg)	<b>49</b>

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(V) - Vegetarian | (VG) - Vegan | (LD) - Low Dairy | (LG) - Low Gluten | (O) - Option Available

## GRILL all steaks are served with skin-on fries, house salad, peppercorn sauce & béarnaise sauce.

### GRASS FED (ldo, lgo)

**400G JACK CREEK RUMP** 53  
MBS2+

**200G PASTURE FED O'CONNOR EYE FILLET** 61  
MBS2+

**450G O'CONNOR PREMIUM BONE-IN DRY AGED NEW YORK STRIP** 75  
MBS3+

**500G O'CONNOR PASTURE FED RIB EYE** 88  
MBS2+

**200G FULL BLOOD WAGYU EYE FILLET** 108  
MBS9+

### GRAIN FED (ldo, lgo)

**200G RANGERS VALLEY BAVETTE** 43  
MBS5+

**300G O'CONNOR PORTERHOUSE** 46  
MBS2+

**300G ANGUS SCOTCH FILLET** 64  
MBS+3

**250G O'CONNOR WAGYU ROSTBIFF** 63  
MBS3+

**1.4KG RANGERS VALLEY BLACK ONYX TOMAHAWK** 199  
MBS2+

### ADDITIONAL SAUCES 4

Red Wine Jus (ld, lg) | Garlic Butter (lg, v) | Mushroom (lg, v)  
Peppercorn (lg, v) | Truffle Jus (ld, lg) | Béarnaise (lg, v)

## SIDES

**SEASONED SKIN-ON FRIES** 13  
Smoked Aioli (ld, vg)

**SEASONAL GREENS** 15  
Anchovy Butter (ldo, lg, v, vgo)

**GARDEN SALAD** 13  
Cos, Tomato Medley, Cucumber, Pickled Onion, House Vinaigrette Dressing (ld, lg, vg)

**BUTTERED MASH** (lg, v) 13

**TRUFFLE MASH** (lg, v) 14

**BEER BATTERED ONION RINGS** 14.5  
Vinegar Salt (ld, vg)

**ROASTED BONE MARROW** 16  
Pangrattato (ld, lgo)

**MAC & CHEESE GRATIN** 16  
Smoked Bacon, Crispy Pig Skin (vo)

**POTATO DAUPHINOIS** 14.5  
Bechamel, Chives (lg, v)

**ROASTED HEIRLOOM CARROTS** 14  
Thyme, Burnt Honey (ld, lg, v, vgo)

## DESSERT

**70% VALRHONA CHOCOLATE TORTE** 17  
Caramelised White Chocolate Soil, Vanilla Ice Cream (v)

**STICKY TOFFEE PUDDING** 17  
Salted Caramel, Vanilla Bean Ice Cream (v)

**DARK CHOCOLATE & RASPBERRY DELICE** 17  
Raspberry Sorbet (ld, lg, vg)

**PEAR & APPLE CRUMBLE** 17  
Crème Anglaise (v)

**GELATO SELECTION** 5 / Scoop  
Raspberry, Vanilla, Lemon, Coffee, Mango (lg, v)  
Gelato Trio 15

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

Please note: all credit, debit card and Mr Yum mobile order transaction incur a bank surcharge fee of 1% +GST. EFTPOS (must insert card & select cheque or savings) and The Pass transactions are surcharge free. 15% public holiday surcharge applies.

