

STATION HOTEL.

SMALL PLATES

ROSTBIFF TARTARE

Game chips, tabasco (ld,lg)

26

OYSTERS

Shallot vinaigrette, lemon (ld, lg)

6.5ea

FRENCH ONION SOUP

(ldo)

19

FRIED LOCAL CALAMARI

Pickled fennel, aioli, lemon (ld, lgo)

21

BEETROOT TARTARE

Pickled onion, caper, cornichons,
horseradish cream (ld, lgo, v, vg)

22

CHORIZO & MANCHEGO CROQUETTES

Harissa mayo, maya gruyere, chives

21

WHIPPED CHICKEN LIVER PARFAIT

Toasted focaccia, pickles (lgo)

21

SEASONED SKIN ON FRIES

Smoked aioli (ld, lg, v, vg)

13.5

CHARCUTERIE BOARD

Mortadella, prosciutto, wagyu bresaola, sopressa,
whipped chicken liver parfait, focaccia, pickles
(ldo, lgo)

46

Celebrate in style! +30g of Caviar / 30

LARGE PLATES

PAN ROASTED BARRAMUNDI

Confit fennel, samphire, shrimps, garlic
beurre noisette (ldo, lg)

42

BEER BATTERED ROCKLING

Dill tartare, house salad, peas, lemon, skin
on fries (ld, lgo)

32

HAND CRUMBED VEAL SCHNITZEL

House slaw, chips., parmesan, chives (ld,
lgo)

35

Make it a parmigiana?

+6

WAGYU PIE

Mash, bone marrow, red wine jus

38

LAMB RACK

Salsa verde, celeriac puree, pea and mint
fricassee (lg)

49

MUSHROOM PIE

Mash, broccolini, pepper sauce (v)

34

CHICKEN CAESAR SALAD

Cos, parmesan, chicken, croutons,
boiled egg, bacon, anchovies, Caesar
dressing (ldo, lgo, vo, vgo)

32

MUSHROOM AND TRUFFLE RISOTTO

Mixed mushrooms, truffle,
gruyere (ldo, lg, v, vgo)

32

ROASTED ROOT SALAD

Beetroot, carrot, celeriac, red onion, spinach,
balsamic honey vinaigrette (ld, lg, v, vgo)

25

ADD CHICKEN OR CALAMARI

+6

GARDEN SALAD

Cos, tomato medley, cucumber, pickled onion,
house vinaigrette dressing (ld, lg, v, vg)

25

ADD CHICKEN OR CALAMARI

+6

PLANT BASED BURGER

Pumpkin bun, vegan cheese, ketchup, mustard,
cos, tomato, pickles, skin on fries (ld, lgo, v, vg)

31

WAGYU BEEF BURGER

Milk bun, cheese, bacon, cos, tomato, pickled
onion, ketchup, mustard, skin on fries (ldo, lgo)

31

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

GRILL all steaks are served with seasoned fries, house salad, peppercorn sauce & béarnaise sauce.

GRAIN FED (ldo, lgo)		GRASS FED (ldo, lgo)	
300G ANGUS SCOTCH FILLET	64	300G O'CONNER PORTERHOUSE	46
MS+3		MS5+	
250G O'CONNOR ROSTBIFF	63	400G RUMP	53
MS3+		MS2+	
200G FULL BLOOD WAGYU EYE FILLET	108	200G O'CONNORS EYE FILLET	61
MS9+		MS2+	
1.4KG RANGERS VALLEY BLACK ONYX TOMAHAWK	199	500G O'CONNOR RIB EYE	88
MS2+		MS2+	
DRY AGED SELECTION		STEAK & CAVIAR?	
O'CONNOR DRY-AGED BEEF RIB	50	30G / 30	
Please ask one of our lovely team members about the rib's seasonal accompaniments.		SURF AND TURF?	
O'CONNOR 600G DRY AGED T-BONE	115	MORTON BAY BUG / 45	
Served sliced		ADDITIONAL SAUCES / 4	
O'CONNOR 450G PREMIUM BONE-IN DRY AGED NEW YORK STRIP MS3+	80	Red Wine Jus (ld, lg) Garlic Butter (lg, v) Mushroom (lg, v)	
O'CONNOR 1KG DRY AGED RIB EYE	180	Peppercorn (lg, v) Truffle le Jus (ld, lg) Béarnaise (lg, v)	
Served sliced			

CLASSIC SIDES

BEER BATTERED ONION RINGS

Vinegar salt (ld, v, vg)

BUTTERED MASH (lg, v)

SEASONAL GREENS

Anchovy butter (ldo, lg, v, vgo)

HOUSE SALAD

Cos, tomato medley, cucumber, pickled onion, house vinaigrette dressing (ld, lg, v, vg)

ROASTED HEIRLOOM CARROTS

Burnt honey, thyme (ldo, vo, vgo)

1 FOR 12 | 2 FOR 16 | 3 FOR 21

SIGNATURE SIDES

TRUFFLE MASH (lg, v)

16

MAC & CHEESE GRATIN

Smoked Bacon, Crispy Pig Skin (vo)

18

ROASTED BONE MARROW

Pangrattato (ld, lgo)

18

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 Me&u mobile order transactions 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.

