

STATION HOTEL.



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LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option
LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option
Seafood Origin: A – Australian | I – Imported | M – Mixed

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.

SMALL PLATES

ROSTBIFF TARTARE 26

game chips, tabasco (LD, LG)

CHORIZO & MANCHEGO CROQUETTES 23

harissa mayo, gruyere, chives

CHARCUTERIE BOARD 46

mortadella, prosciutto, wagyu bresaola, sopressa, whipped chicken liver parfait, focaccia, pickles (LDO, LGO)

FRENCH ONION SOUP 19

gruyere crouton (LDO, LGO)

OVEN ROASTED SCALLOPS (x3) 25 NEW

crispy bacon, garlic, shallots, chives, pea fricassee, bouillabaisse sauce (LDO, LGO, I)

FRIED CALAMARI 23

pickled fennel, aioli, lemon (LD, LGO, I)

MUSHROOM ARANCINI 22

smoked mayo (LD, LGO, V, VG)

OYSTERS 7ea

dill, herb oil, shallot vinaigrette, lemon (LD, LG, A)

WHIPPED CHICKEN LIVER PARFAIT 23

toasted focaccia, pickles (LGO)

SEASONED FRIES 14

smoked aioli (LD, LG, V, VG)

BREAD AND BUTTER 8

focaccia, salted butter (LDO, LGO, V, VGO)

LARGE PLATES

BRAISED BEEF CHEEK 43.5

truffle mash, charred broccoli, red wine jus (LDO)

COQ AU VIN 40

maryland chicken, mash, cocktail onions, mushrooms, beluga lentils, red wine jus, chervil, chives (LDO, LG)

BEER BATTERED ROCKLING 33

dill tartare, house salad, peas, lemon, skin on fries (LD, LGO, I)

HAND CRUMBED VEAL SCHNITZEL 38

house slaw, chips, parmesan, chives (LD, LGO)

HAND CRUMBED CHICKEN PARMA 34

smoked ham, mozzarella, napoli, house salad, skin on fries (LDO)

MUSHROOM PIE 36

mushroom and fennel pie, served with truffle mash, greens, pepper sauce (V)

PAN ROASTED BARRAMUNDI 43

bouillabaisse, samphire, mussels, calamari, butter beans, chat potatoes, chives, lemon (LDO, LG, A)

WAGYU PIE 38

house made wagyu beef pie, mash, bone marrow, red wine jus

PUMPKIN & SAGE RISOTTO 32

pumpkin puree, caramelized onion, Meredith goats cheese, crispy sage, chives, chervil, walnuts (LDO, LG, V, VGO)

WAGYU BEEF BURGER 31

milk bun, cheese, bacon, cos, tomato, pickled onion, ketchup, mustard, skin on fries (LDO, LGO)

PLANT BASED BURGER 31

pumpkin bun, vegan cheese, ketchup, mustard, cos, tomato, pickles, skin on fries (LD, LGO, V, VG)

SALADS

CHICKEN CAESAR SALAD 32

cos, parmesan, chicken, croutons, boiled egg, bacon, anchovies, caesar dressing (LDO, LGO, VO, VGO, I)

CHARGRILLED CAULIFLOWER SALAD 28

beluga lentils, witlof, chimichurri, cauliflower puree, soft herbs, house dressing (LDO, LG, V, VGO)

HEIRLOOM BEETROOT SALAD 30

radicchio, butterleaf, beetroot puree, grapes, walnuts, meredith goats' cheese, soft herbs, house dressing (LDO, LG, V, VG)

GRILL

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

Grass Fed

200G O'CONNOR EYE FILLET MS2+ | LDO, LGO | 64

200G WAGYU EYE FILLET MSB9+ | LDO, LGO | 110

400G RUMP MS2+ | LDO, LGO | 55

500G O'CONNOR RIB EYE MS2+ | LDO, LGO | 90

Please note our chefs recommend this steak to be cooked medium rare or above.

Grain Fed

1.4KG BLACK ONYX TOMAHAWK MSB2+ | Perfect for sharing | LDO, LGO | 201

Please note the cooking time is a minimum of 40 - 60 minutes.

Our chefs recommend this steak to be cooked medium rare or above.

250G O'CONNOR ROSTBIFF MS3+ | LDO, LGO | 65

300G O'CONNOR PORTERHOUSE MS2+ | 51

300G O'CONNOR SCOTCH MS3+ | LDO, LGO | 68

Please note our chefs recommend this steak to be cooked medium rare or above.

Dry Aged

DRY AGED BEEF SHORT RIB MS2+ | LDO, LGO | 54

Ask one of our team members about our current seasonal accompaniment

1KG DRY AGED RIB EYE MS2+ | LDO, LGO | 182

450G PREMIUM BONE IN DRY AGED NEW YORK STRIP MS2+ | LDO, LGO | 82

600G DRY AGED T-BONE STEAK MS2+ | LDO, LGO | 118

CHEF'S BUTCHER'S BOARD

Our Head Chefs selection of three cuts of steak, 250g rostbiff, 300g porterhouse, 300g scotch fillet designed for sharing, served sliced with a large serving of fries, house salad, peppercorn & bearnaise sauce.

UPGRADES:

Add a Moreton Bay Bug | A | +45

Add 30g Avruga caviar | I | +30

ADDITIONAL SAUCES + 4

Red Wine Jus (LD, LG) | Garlic Butter (LG, V) | Mushroom (LG, V)

Peppercorn (LG, V) | Truffle Jus (LD, GF) | Béarnaise (LG, V)

SIDES

Classic Sides 1 FOR 12 | 2 FOR 16 | 3 FOR 21

BEER BATTERED ONION RINGS

vinegar salt (LD, V, VGO)

BUTTERED MASH

(LG, V)

CHARGRILLED GREENS

anchovy butter (LDO, LG, V, VGO)

GARDEN SALAD

cos, radish, tomato medley, cucumber, pickled onion, house vinaigrette dressing (LD, LG, V, VG)

ROASTED HEIRLOOM CARROTS

burnt honey, thyme (LDO, LG, VO, VGO)

Signature Sides

CAULIFLOWER CHEESE GRATIN 18

gruyere, chives, pangrattato (VO)

ROASTED BONE MARROW 18

pangrattato (up to 20min cook time) (LD, LGO)

TRUFFLE MASH 16

(LG, V)

DESSERT

STICKY TOFFEE PUDDING 19

caramel, vanilla bean ice cream (V)

APPLE TARTE TATIN 19

caramel, vanilla bean ice cream (V)

DARK CHOCOLATE & RASPBERRY DELICE 19

strawberries, toasted coconut, raspberry sorbet (LD, LG, V, VG)

GELATO SINGLE | SCOOP 5 | TRIO 15

raspberry, vanilla, chocolate, lemon, coffee or mango (LDO, LG, V, VGO)