

# ENTRÉES

**COB LOAF** V 12  
Served warm with garlic butter and herb butter

**CHEESY GARLIC BREAD (4)** V 14  
Oven baked white French roll with garlic butter topped with melted cheese and drizzled with balsamic vinegar  
**ADD CHILLI FLAKES** 2.0  
**ADD BACON** 2.5

**SOUP OF THE DAY** V\* GF\* 14  
See staff for todays soup served with warm roll and butter

**POPCORN CHICKEN** 16  
Bite size pieces of chicken coated in secret herbs and spices served on a house made garlic aioli finished with chilli and rocket

**ARANCINI BALLS (3)** V 18  
Pumpkin, spinach and basil Arancini Balls served on a lemon aioli, roasted pumpkin and crumbled feta and balsamic drizzle  
**ADD EXTRA ARANCINI BALL** 4

**LEMON PEPPER CALAMARI** GF\* 17  
Flash fried calamari, tossed in chefs lemon pepper mix, served with lemon mayo

**CRUMBED CAMEMBERT** V 16  
Wedges of crumbed camembert, fried golden, served with a cranberry dipping sauce and crusty bread

**GARLIC PRAWNS** GF 20  
(5) prawns cooked in a creamy garlic sauce served on a pilaf rice with prawn crackers



**\* ALLERGY PRECAUTION:**  
If you or any of your guests have a food allergy or dietary restrictions, please inform your server prior to ordering your meal.  
In addition, our products may contain wheat, egg, dairy, soy, or fish allergens and may be processed in facilities that process tree nuts and peanuts

GF Gluten Free  
GF\* Gluten Free Available  
V Vegetarian  
V\* Vegetarian Available  
VG Vegan  
VG\* Vegan Available

**SCAN HERE FOR TODAYS SPECIALS**



# GRILL

Here at the Railway Hotel; we source only the finest Black Angus Beef, char-grilled to your liking, served with your choice of sauce, chips and salad or seasonal vegetables

**200g EYE FILLET MIGNON** GF\* 55  
Char grilled to your liking wrapped with bacon served with choice of sauce.

**300g PORTERHOUSE** GF\* 46  
Char grilled to your liking served with choice of sauce.

**350g SCOTCH FILLET** GF\* 57  
Char grilled to your liking served with choice of sauce. Recommended to be cooked Medium Rare or over

**500g SCOTCH FILLET** GF\* 69  
Char grilled to your liking served with choice of sauce. Recommended to be cooked Medium Rare or over

**CHAR GRILLED SALMON** GF 33  
Fresh Atlantic salmon, char-grilled and rested on a salad of cucumber, tomato & onion, finished with fanned avocado and a side of bernaise sauce

# CLASSICS

Following meals served with chips, salad or vegetables

**CHICKEN SCHNITZEL** 28  
With choice of sauce

**CHICKEN PARMIGIANA** 30  
Traditional Parma topped with Napoli sauce, ham & mixed cheese

**AUSSIE PARMIGIANA** 34  
Topped with BBQ sauce, bacon, egg & cheese

**MEXICAN PARMIGIANA** 34  
Topped with salsa, sour cream, avocado, jalapeños, cheese & corn chips

**VEAL SCHNITZEL** 35  
Bobby veal tenderized and crumbed in house served with choice of sauce

**VEAL PARMIGIANA** 37  
Bobby veal tenderized and crumbed in house, topped with Napoli sauce, ham & mixed cheese

**LEMON PEPPER CALAMARI** GF\* 28  
Tossed in a Lemon Pepper seasoning served with house made lemon aioli

**FISH OF THE DAY** GF\* 30  
Market fresh fish fried in beer batter, served with house made tartare and fresh lemon

**CHICKEN KIEV** 32  
Crumbed chicken breast filled with garlic butter, baked until golden brown, served on aromatic rice

**HALF RACK PORK RIBS** GF\* 38  
Barbequed pork ribs, slow cooked smothered in Jack Daniels BBQ sauce



# MAINS

Following meals served as stated

## THAI SALAD V VG GF 24

Wombok, red cabbage, bean sprouts, cucumber tossed with chefs thai style sauce and house made mildly spiced thai green sauce finished with crispy noodles

ADD CHICKEN 7  
ADD CALAMARI 7  
ADD BEEF 7

## LAMB SALAD V\* 29

Mediterranean style salad, featuring Middle Eastern spiced lamb, on Lebanese couscous, tossed with roasted pumpkin and crumbled feta, finished with a sumac yoghurt

## MUSHROOM PAPPARDELLE V 27

Medley of mushrooms and spinach pan tossed with ribbons of pappardelle in a garlic white wine cream, finished with rosemary pangrattato

ADD CHICKEN 7

## PRAWN & CHORIZO LINGUINE 36

Prawns and chorizo medley pan tossed with cherry tomatoes and spinach finished in a fresh napoli sauce topped with fresh chilli and basil

## CHICKEN AVO GNOCCHI V\* 29

Chicken pieces, spinach and cherry tomatoes, soft potato and ricotta gnocchi tossed through a pesto creamy white wine sauce finished with parmesan

## GARLIC PRAWNS GF\* 30

(10) prawns cooked in a creamy white wine and garlic sauce served on pilaf of steamed rice finished with parsley and prawn crackers with a choice of sides

## MEXICAN BOWL V\* GF\* VG\* DF\* 30

Your choice of taco beef, chicken or fried cauliflower, in a salad bowl with char grilled corn, steamed rice, mexican salsa and corn chips

## SWEET N SOUR CHICKEN V\* GF\* 29

Chicken pieces pan tossed with capsicum and pineapple in Chef's own sweet and sour sauce, served with steamed rice.  
Fried Cauliflower substitute available for vegetarian.

# SIDES

GARDEN SALAD V VG\* GF\* 7

SEASONAL VEGETABLES V VG\* GF\* 7

BOWL OF CHIPS GF\* 10

AIOLI 2

Lemon Aioli / Roasted Garlic Aioli

SAUCES GF 3

Pepper / Mushroom / Bearnaise / Gravy

# DESSERT

STICKY DATE PUDDING 14

House-made moist pudding with dates served warm topped with a sticky butterscotch sauce served with icecream

CREME BRULEE GF 14

Luscious rich flavoured custard with a layer of hardened caramelised sugar

CHOCOLATE MOUSSE GF 14

Rich and velvety chocolate mousse served with cream berry coulis and fresh strawberry

# KIDS

Available for **12 Year Olds** and Under  
All meals served with chips, tomato sauce

SALT & PEPPER CALAMARI GF\* 15

NUGGETS & CHIPS 15

FISH & CHIPS GF\* 15

CHICKEN SCHNITZEL 15

CHICKEN PARMIGIANA 15

ADD SALAD OR VEGETABLES 2

# SENIORS

All meals served with chips and salad or vegetables unless marked \*

## SENIORS ENTREE

CHEESY & GARLIC BREAD (2) V 10

Oven baked white French roll with garlic butter topped with cheese and drizzled with balsamic vinegar

ADD CHILLI 1  
ADD BACON 1.5

SOUP OF THE DAY V\* GF\* 10

See staff for todays soup served with warm roll and butter

## SENIORS MAIN

CHICKEN SCHNITZEL 20

CHICKEN PARMIGIANA 20

FISH & CHIPS GF\* 20

LEMON PEPPER CALAMARI GF\* 20

200G PORTERHOUSE STEAK GF\* 28

CHICKEN AVO GNOCCHI V\* 20

## SENIORS DESSERT

STICKY DATE PUDDING 10

House-made moist pudding with dates served warm topped with a sticky butterscotch sauce served with icecream

CREME BRULEE GF 10

Luscious rich flavoured custard with a layer of hardened caramelised sugar

CHOCOLATE MOUSSE GF 10

Rich and velvety chocolate mousse served with cream and a fresh strawberry