

ENTRÉE **Small size plates ideal for one, or order a few to share**

Olives & Fetta ~ house marinated olives with house marinated fetta - \$8.50 🍷

Dips ~ a trio of house made dips served with dipping bread - \$14 🍷 & 🍷 in bread

Kranskys ~ mini cheese kranskys (5) grilled and served with dijon mustard - \$11

Saganaki ~ pan fried saganaki, drizzled with new season local virgin olive oil - \$12 🍷

Scallops & Chorizo ~ chargilled chorizo topped with pan seared scallops served over a bed of Pernod infused tomato salsa - \$15.50

Big Boys ~ hand cut big fat chips, dusted with lemon myrtle salt and served with a house made garlic aioli and tomato relish - \$10 🍷

Calamari ~ 3 large deep fried crispy calamari rings, crumbed with fine polenta & seeds. Served over a salad of organic soba noodles, fresh citrus segments and green leaves, tossed in a ponzu dressing - \$15 or as a main - \$24.50 🍷

Watermelon Salad ~ with Persian feta, fresh mint and a drizzle of EV olive oil - \$14 🍷

RFC - Railway fried chicken! – New Orleans inspired fried chicken drumettes served with a creamy dipping sauce of mayonnaise, spanish onion & chives (5) - \$11

Samosas – spicy organic red lentil, sweet pumpkin and coconut samosas served with an apple, mint and lemon yoghurt raita (5) - \$11 🍷 & 🍷

Thai Chicken Cakes – with traditional spicy flavours, served with cucumber, lime and a chilli dipping sauce (5) - \$12.50

Each of the following are served in terracotta pans with accompanying bread 🍷

- **Beef** ~ spicy Hungarian beef balls in a tomato goulash, topped with sour cream - \$15.50
- **Crab** ~ soft shell crab served Singapore style in a spicy tomato and chili sauce, topped with coriander omelette - \$15.50
- **Vegetable** ~ Railway's own refried beans, made with legumes, onions and Mexican spices. Accompanied with toasted tortillas and topped with sour cream and a very fiery salsa - \$14.50 🍷

SIDE

Seasonal vegetables tossed in garlic butter - \$7.50

Crinkle cut chips & chilli mayonnaise - \$7.50

Creamy mash - \$6.50

Garden salad - \$7.50

Please advise, when ordering, of any food allergies

🍷 - Denotes a dish with gluten

MAIN

Linguine - with smoked chicken breast and fresh asparagus, tossed through a light vermouth and cream sauce, finished with freshly shaved grana padano - \$25 ☞

Also available as a vegetarian option, please specify vegetarian when ordering, if desired 🍌 & ☞

Prawns ~ wild Australian king prawns (shelled), pan seared in our own freshly made piri piri sauce. Accompanied with rice pilaf and a cucumber and lettuce salad - \$28

Risotto ~ arborio rice cooked in vegetable stock and vanilla vodka with shredded crab meat and chives. Topped with roasted vine ripened cherry tomatoes and shaved grana padano - \$25.50

Also available as a vegetarian option, please specify vegetarian when ordering, if desired \$24 🍌

Calamari ~ 5 large deep fried crispy calamari rings, crumbed with fine polenta & seeds. Served over a salad of organic soba noodles, fresh citrus segments and green leaves, tossed in a ponzu dressing - \$24.50 ☞

Curry ~ mild Thai red curry of pork, tofu and vegetables, served with warm roti bread and a side of fragrant jasmine rice - \$26.50 *Available pork free, however dish will still contain shrimp paste - \$25*

Lamb ~ oven roasted fillet, dusted with Middle eastern spices and served over a cous cous salad of pine nuts, currents, red onion, parsley and tomato. Accompanied with a lemon zest yoghurt and shards of Moroccan spiced bread - \$29 ☞

Chicken Chilindrón ~ oven roasted breast, marinated in traditional Spanish Navarre flavours and served on a spicy bed of crushed chat potatoes, ham, tomato, chilli and red peppers - \$28

FROM THE CHARGRILLV

*All steaks are chargrilled to your preference, served with smashed chat potatoes and garlic tossed seasonal vegetables and topped with **either** a green peppercorn jus, a blue cheese & port jus or a knob of garlic butter*

300gm Scotch Fillet ~ \$29

350gm Black Angus Porterhouse - \$36

BREAD ☞

Bread board ~ Warm sour dough loaf served with dukkah, balsamic & EV olive oil - \$7

Herb bread - \$7

Chilli bread - \$7

Garlic bread - \$7

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DESSERT & CHEESE

Panna cotta – buttermilk panna cotta infused with vanilla bean and served with glazed mandarin segments - \$12.50

Tart – a decadent sliver of a Belgium chocolate and Frangelico tart. Accompanied with a berry sorbet. and a toasted hazelnut / caramel syrup – 14 ⌘

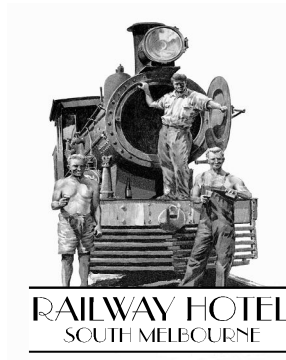
Ice cream ~ three scoops of premium 'Ricketts Point' vanilla bean ice cream topped with **either** flaked chocolate **or** mango coulis - \$9.50

Cheese Platters ~ a choice of fine Australian cheeses, (blue, cheddar and soft) accompanied with fresh fruit, quince paste and wafer crackers. Please ask your server about today's selection - \$8 per 40g piece ⌘

How about a dessert wine ~ Chateau Taunda Botrytis Semillon 06 Barossa, SA \$30 (375ml)

Or maybe a Port ~ Penfolds Reserve - \$8.50 ~ Penfolds Grandfather - \$14

Thank you for dining at The Railway, we really appreciate your custom and would love to hear your feedback – www.railwaypub.com or why not review us on one of the numerous websites out there?



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White Wine

	Bt	Glass
West Cape Howe Unwooded Chardonnay '11 Denmark, WA	\$36	\$8.50
Scotchman's Hill Chardonnay '10, Bellarine Peninsula, Vic	\$37	
Paringa Estate 'PE' Chardonnay '08 Mornington Peninsula, Vic	\$46	
Route du Van Viognier Chardonnay (20%) '10 Strathbogie Ranges, Vic	\$36	
Sutton Grange "Fairbank" Viognier '09 Bendigo, Vic	\$40	
Pebble Bay Pinot Gris '11 Marlborough, New Zealand	\$35	\$8.50
Giesen Pinot Gris '11 Marlborough, NZ	\$35	
Scotchman's Hill "Swan Bay" Pinot Grigio '10, Vic	\$39	
Bent Creek Sauvignon Blanc '10 McLaren Vale, SA	\$30	
Giesen Sauvignon Blanc '11 Marlborough, New Zealand	\$34	\$8.00
Oyster Bay Sauvignon Blanc '11 Marlborough, New Zealand	\$36	\$8.50
Shaw and Smith Sauvignon Blanc '10, Adelaide Hills, SA	\$47	
Leeuwin Estate "Art Series" Sauvignon Blanc '10, Margaret River, WA	\$60	
Henschke "Peggys Hill" Eden Valley Riesling '10 SA	\$37	
Paringa Estate Riesling '11 Mornington Peninsula, Vic	\$35	\$8.50
'Hugel' Gentil '09 Alsace, France (Riesling style)	\$36	
Dal Zotto Rosato (Rosé) '10 King Valley, Vic	\$36	\$8.50

Sparkling Wine and Champagne

Oyster Bay NV, Marlborough, New Zealand	\$36	\$8.50
Sam Miranda Shiraz Durif, '04 King Valley Vic (<i>Sparkling Red</i>)	\$40	
Jansz Premium NV Cuvee Brut, Pipers Brook, Tas	\$42	
Chandon Brut NV Yarra Valley, Vic	\$45	
Jansz Vintage Cuvee '04, Pipers Brook, Tas	\$68	
Veuve Clicquot Brut Champagne, NV Reims, France	\$115	

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RAILWAY HOTEL
SCUTE MELECUENE

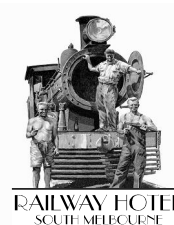
Red Wine

	Bt	Glass
Angus The Bull Cabernet Sauvignon '08 SA – 375ml	\$16	
The Temptress Cabernet Sauvignon '06 Coonawarra, SA	\$36	\$8.50
Hollick Cabernet Sauvignon '10 Coonawarra, SA	\$42	
Geoff Merrill Cabernet Sauvignon '07 McLaren Vale/Coonawarra, SA	\$45	
Katnook Estate Cabernet Sauvignon '08 Coonawarra, SA	\$70	
Renjarde Côtes de Rhône '09 Grenache & Shiraz, Southern Rhone, France	\$45	
Wirra Wirra Church Block Cab Sav, Shiraz & Merlot '09 Mc Vale, SA	\$37	
Smith & Hooper Merlot '09 Wrattenbully, SA	\$36	\$8.50
Bent Creek "Black Dog" Shiraz '09 McLaren Vale, SA	\$36	\$8.50
Chapel Hill Parson's Nose Shiraz '10 McLaren Vale, SA	\$36	
Annie's Lane "Copper Trail" Shiraz '08, multi vineyard's, SA	\$80	
Penfolds "St Henri" Shiraz '07 multi vineyard's, SA	\$165	
Atticus Shiraz '04 Margret River WA	\$60	
Geoff Merrill 'Henley' Shiraz '02 McLaren Vale, SA	\$190	
Koonara Bay Of Apostles Pinot Noir '09 Mt Gambier, SA	\$34	
Oyster Bay Pinot Noir '10 Marlborough, New Zealand	\$37	\$8.50
Dal Zotto Rosato (Rose) '09 King Valley, Vic	\$36	\$8.50

Or maybe a Port ~ Penfolds Grandfather - \$14

Dessert Wine – all 375ml

Innocent Bystander Moscato '10 Yarra Valley, Vic	\$20
Chateau Taunda Botrytis Semillon '09 Barossa, SA	\$30
Pavillon de la Brie, Monbazillac, '06 France	\$33
De Bortoli Noble One Botrytis Semillon '06 Riverina, NSW	\$90



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WHAT € ON AT THE RAILWAY?

Mondays & Tuesdays ~ Chefs Special

Every Monday and Tuesday night enjoy a different chef's special. **For just \$14.**

Wednesdays ~ The Railway € Famous Steak Night

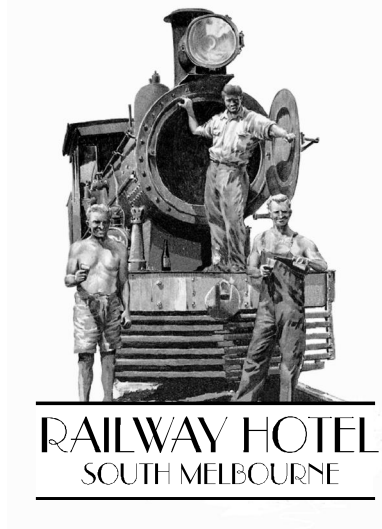
Enjoy a 300gm Premium Porterhouse Steak, cooked to your liking, served with a garden salad and your choice of either crinkle cut chips or mash **All for just - \$14**

Thursdays .. Acoustic Night

Listen to laid back funk and soul tunes and take advantage of our nightly drink special

Sangria Sundays

Enjoy summer in our courtyard with a jug of Sangria or Pimms for only \$20



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