

ENTRÉE

Small size plates ideal for one as an entree, or order a few to share.

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 ☹️ in noodles

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

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

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

Saganaki ~ pan fried and drizzled with EV olive oil - \$12 ☹️

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

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

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 ☹️

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

☹️ - Denotes a vegetarian dish

☹️ - Denotes a dish with gluten

Please advise, when ordering, of any food allergies

MAIN MEALS

Linguine ~ with smoked chicken breast and fresh asparagus, tossed through a light vermouth and cream sauce, finished with freshly shaved grana padano - \$24
Also available as a vegetarian option, please specify vegetarian when ordering, if desired- \$23 🍷 & 🌿

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 🌿 in noodles

Railway Burger ~ ½ pound 100% beef burger topped with double brie cheese and served with bacon, cos lettuce, Spanish onion and tomato - in a wholemeal bun. Served with hand cut fat chips and sides of beetroot relish and smoked paprika aioli - \$19.50 🌿 in bun

Bangers and Mash ~ mild bratwurst sausages served on a bed of creamy mash and topped with caramelised onions. Accompanied with garlic tossed seasonal vegetables and house made tomato relish - \$19.50

Pie of the Day ~ accompanied with a garden side salad, please ask your server for today's pie - \$18.50 🌿

Beer Battered Fish & Chips ~ fresh fish fillets, coated in Railway made beer batter, served with crinkle cut chips, a garden salad and house made tartare sauce - \$19.50 🌿

FROM THE CHARGRILL

*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

SIDE ORDERS

Seasonal vegetables tossed in garlic butter - \$7.50

Crinkle cut chips with chilli mayonnaise - \$7.50

Herb, chilli or garlic bread - \$7.00 🌿

Garden salad - \$7.50

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