

RAILWAY FUNCTIONS

Thank you for considering the Railway for your function. Over the years we have helped loads of people celebrate birthdays, engagements, farewells, weddings, office Christmas parties, anniversaries and even the odd wake!

We have an exclusive use area popular with small groups (up to 40) and for larger groups we have the capacity to section off various areas of the hotel (up to 200).

Each platter is made in house by our kitchen brigade and comprises bite size pieces, attractively presented with accompanying cocktail napkins. Where appropriate, platters are served with a dipping sauce that compliments the items.

We are often asked how many people a platter will cater for. This is a very difficult question to answer, however our experience has shown that one platter is often sufficient to provide a snack for between 10 and 15 people ie. around two or three items per person. As all platter items are prepared, to order, it is important that you give us, at least, a week's notice.

We require full payment, in advance, and this will secure your booking, as we do not charge a room hire fee at the Railway.

If you have any questions regarding your function, please do not hesitate to email Phil at phil@railwaypub.com or call on 0412 360 120.

To view this menu online – please refer www.railwaypub.com

🌱 - *Denotes a vegetarian platter*

😊 - *Denotes a gluten free platter*

\$80 PLATTERS (40 PIECES PER PLATTER)

Oysters ~ pacific oysters three ways; natural, Asian and Kilpatrick 😊

Chicken Pies ~ ~ tasty mini chicken pies baked with flaky puff pastry

Sausage Rolls ~ mini gourmet sausage rolls, served with house made tomato sauce

Beef & Guinness Pies ~ mini beef pies, served with a tomato dipping sauce

Muffins ~ dill & smoked trout muffins served with horseradish crème

Vegetable Dips ~ three seasonal house made dips, served with crisp bread & Turkish bread 🌱

Mixed Nori Rolls ~ served with pickled ginger and a soy/wasabi dipping sauce 🌱 & 😊

Ricotta and Vegetable Tartlets ~ warm tarts of roasted vegetable and fresh ricotta cheese 🌱

Cheese Arancini ~ aborio rice balls of fresh herbs & cheese trio, served with Napoli sauce 🌱 & 😊

Lentil Patties ~ organic lentils with Indian spices, served with a mint dipping sauce 🌱 & 😊

Cheese & Onion Tartlets ~ blue cheese & caramelized onion in a short crust pastry tartlet 🌱

Feta Bruschetta ~ crispy bread topped with Yarra Valley Persian feta and roasted capsicum 🌱

Dessert Platter ~ mixed platter of chocolate dipped strawberries and dark chocolate cups filled with white chocolate mousse 🌱

\$90 PLATTERS (40 PIECES PER PLATTER)

Brazilian Bites ~ crumbed bites of spiced beef, served with house made tomato relish

Smoked Salmon ~ Tasmanian salmon served toasted white rye topped with horseradish crème

Hungarian Meatballs ~ beef balls spiced with sweet paprika, served in a rich tomato sauce and topped with sour cream 😊

Prawns ~ panko crumbed prawns served with a wasabi mayonnaise dipping sauce

Thai Chicken Cakes ~ served with a lime, chilli & cucumber dipping sauce 😊

Gravlax ~ salmon gravlax, served over a beetroot & mint salad in a pastry cup

Duck Arancini ~ aborio rice balls of duck & shitake mushroom 😊

\$100 PLATTERS (30 PIECES PER PLATTER)

Burgers ~ beef burgers in mini buns with cheese, lettuce and house made tomato relish

Kransky Dogs ~ cheese kransky hot dogs served in a mini bun and topped with caramelised onion, ketchup and Dijon mustard

Sliders ~ tender pieces of shaved porterhouse, slow roasted in gravy and served in a fresh bun

SUBSTANTIAL BOXES - \$100 PER PLATTER (20 BOXES PER PLATTER)

Fish and Chips ~ beer battered flat head tails, served with a slice of lemon

Jerk Chicken ~ sliced chicken breast, marinated in Jamaican spices & Mt Gay rum, served on a bed of red beans and coconut rice, topped with mango salsa 😊

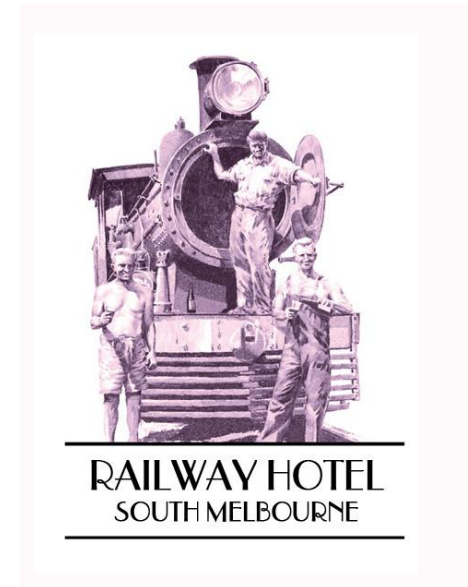
Ratatouille ~ vegetable ratatouille over a bed of preserved lemon cous cous. 🌱, 😊 & Vegan
Or spice it up with some Spanish chorizo 😊

RAILWAY SET MENUS

Should you decide you would rather have a sit down dinner with your friends/colleagues, we have a range of set menus available to suit all budgets.

If you would like more information on these options please refer to www.railwaypub.com

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~ Platters ~