

SHARES

- Prawn roll**
marie rose sauce, butter lettuce (1)
- Fava bean hummus** VG, GFO
barberries, olive crumb, flatbread
- Halloumi fries** V, GF
smoked paprika aioli
- Chicken skewers** GF
garlic labneh (3)
- Fried cauliflower bites** VG
pepita harissa, crispy curry leaves
- Crispy calamari** DF
lemon aioli
- Potato cakes** V
sour cream, chilli jam (3)

PIZZAS

- Margherita** V, VGO, DFO, GFO
fior di latte, tomato, basil
- Pizza con patate** V, DFO, GFO, VGO
provolone, raclette, rosemary
- Pepperoni** DFO, GFO
scarmorza, tomato, chilli honey, oregano
- Prosciutto** DFO, GFO
parmigiano reggiano, rocket, tomato
Gluten free optional + \$3

CLASSICS

- Chicken parma**
classic ham, sugo, mozzarella, cheddar, slaw, fries
- Chargrilled cheeseburger / double** DFO, GFO 25/33
double cheese +2, bacon +3
- Veggie burger**
cheese, aioli, house pickles, chips DFO, GFO, VGO
- Beer battered fish & chips** DF
fries, tartare sauce, salad
- 300g scotch fillet** DFO, GF
rocket salad, chips, garlic butter, mushroom or pepper sauce
- Smoky porterhouse steak sandwich** 26
caramelised onion, rocket, horseradish cream

MAINS

- 15 **Salt-baked beetroot salad** VG, GFO 24
vegan feta, braised lentils, smoked almond,
laffa crisps, pomegranate dressing
- 15 **Porchetta stuffed with sage & barberries** GF, DF 32
autumn vegetables, salsa verde
- 17 **Pie of the week** 25
Ask our staff for this week's accompaniments
- 20 **Celeriac shawarma** VG, GFO 26
house pickles, hummus, flatbread
- 17 **Sticky braised beef short rib** GF 36
potato pavé, charred pearl onions, jus

SIDES

- 11 **Garden leaf salad** VG, GF
cherry tomato, picked onion
- 21 **Grilled broccolini** VG, GF 16
tahini dressing, flaked almonds
- 22 **Triple cooked roast potatoes** VG, GF 12
za'atar, whipped garlic
- 24 **House pickled vegetables** VG, GF 8
Stone-baked flat bread VG, GFO 9
- 24 **Chips** VGO, DF, GFO 11
aioli

DESSERT

- 29 **Affogato** V, VGO, DFO, GF 10
vanilla bean ice cream, pistachio brittle
- 14 **Warm sticky date pudding** V 14
butterscotch sauce, vanilla ice cream
- 25 **Chocolate ganache tart** GF, V 14
baked plum, mascarpone

LET US FEED YOU!
BANQUET MENU
\$65PP
(MIN 2 PEOPLE)



CHECK OUT OUR DAILY SPECIALS

COCKTAILS

ALC / NO ALC

- Silk Road Spritz** 19 14
Regal Rogue wild rosé vermouth, housemade kiwi syrup, prosecco, lemon, soda
- The Mighty Crumble** 22 15
Sailor Jerry savage apple rum, Wild Turkey bourbon, housemade rhubarb syrup, lemon, prosecco, aquafaba
- Pear of Slippers** 22
House spiced rum blend, Midori, lemon, pear shrub
- Raspberry Dream** 22
Cacao butter fat-washed 78 Degrees chocolate gin, white crème de cacao, raspberry, lemon, cocoa bitters, soda
- Twilight Spritz** 19 14
Forty Spotted wild rose gin, housemade blood orange syrup, lemon, prosecco, soda
- Hot Fuzz** 21 14
Chili-infused Olmeca Altos tequila, peach & basil ferment, lime, basil, agave
- Raspberry Passion Highball** 21 14
House infused raspberry vodka, passionfruit & vanilla syrup, soda
- Espresso Martini** 20
Vodka, espresso, Kahlua, vanilla
- Negroni** 21
Forty Spotted classic gin, Campari, Regal Rogue bold red vermouth
- Aperol Spritz** 17
Aperol, prosecco, soda

GF-Gluten free GFO-Gluten Free Option DF-Dairy Free DFO-Dairy Free Option VO-Veggie Option VG- Vegan VGO- Vegan Option

1.1 % surcharge applies to all card payments

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten & egg
Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free



WHITE

Motley Cru - Pinot Grigio	
King Valley VIC	12/18/55
Murdoch Hill – Sauvignon Blanc	
Adelaide Hills SA	14/22/65
Gant & Co ‘Sur lie’ – Semillon-Sauvignon Blanc	
Margaret River WA	75
Cooter and Cooter – Riesling	
Water Vale SA	13/20/60
Hesketh ‘Lost Weekend’ – Chardonnay	
Limestone Coast SA	13/20/60
Schwarz Wine Co - Chenin Blanc	
Barossa Valley SA	65
Sherrah – Fiano	
McLaren Vale SA	75
Mercer – Picpoul Blanc	
Central Ranges NSW	16/25/75
Patch Bianco – Nebbiolo	
Macedon VIC	75
Guthrie ‘Wild’ - Gruner Veltliner	
Adelaide Hills SA	15/24/70
Entropy ‘Echo White’ – Savignin	
Gippsland VIC	95
Bowerbird - Viognier	
Sunbury VIC	18/28/85
Dexter – Chardonnay	
Mornington Peninsula VIC	110

ROSE

Continental Platter - Cabernet Sauvignon	
Margaret River WA	13 / 20 / 55
Four Winds - Sangiovese	
Canberra ACT	16 / 23 / 70
Tidy Town Rosato - Shiraz	
Grampians VIC	65

RED

ToZzo - Sangiovese (Chilled)	
Langhorne Creek SA	14/22/65
Trentham – Nebbiolo	
Trentham Cliffs NSW	12/18/55
Mantons Creek - Pinot Meunier	
Mornington Peninsula VIC	85
Starr Wine - Pinot Noir	
Mornington Peninsula VIC	15/24/70
Brave New Wine ‘El Rojo’	
Great Southern SA	70
Brash Higgins – Cinsault	
McLaren Vale SA	16/25/75
Xavier Goodridge ‘Pa Pa’ – Pinot Noir	
Gippsland VIC	90
Thick As Thieves ‘Purple Prose’ – Gamay	
Yarra Valley VIC	17/27/80
Palmetto Wine Company - Shiraz	
Barossa Valley SA	13/18/60
Phillip Lobley – Cabernet Franc	
Yea Valley VIC	80
The Story Wines ‘Super G’ - GSM	
Grampians VIC	18/28/85
Snake+Herring ‘Dirty Boots’ - Cabernet Sauvignon	
Margaret River WA	70
Eastern Peake – Shiraz	
Pyrenees VIC	110

SPARKLING

Alpha Box & Dice ‘Tarot’ - Prosecco	
Murray Darling SA	12/65
Innocent Bystander - Moscato	
Yarra Valley VIC	13/20/60
Heroes ‘Deeds Not Words’ - Rosé	
Otway Hinterlands, VIC	17/90
Meadowbank - Blanc de Noirs	
Derwent Valley TAS	20/115

IN - BETWEEN

Das Juice Maceration - Muscat, Arneis, SB, Chardonnay	
Barossa Valley SA	15/23/70
Liquid Rock & Roll ‘Tingly Bits’ – Shiraz	
Heathcote VIC	15/23/70
Ricca Terra - Pet Nat	
Riverland SA	70
Ngeringa Pet Nat – Syrah, Pinot Noir, Viognier	
Mt Barker Summit SA	18/26/85

NO AND LOW

BEERS	
Heaps Normal XPA	9
Heaps Normal Half-Day Hazy	9
Heaps Normal Lager	9
Bridge Road Free Time	9
Bricklane Sidewinder Passionfruit XPA	10
WINE	
Plus & Minus Prosecco / Pinot Grigio / Pinot Noir	8
SPARKLING	
Monceau Kombucha Blood Orange 330ml 1.5%	14
Strangelove Sparkling Mineral Water 750ml	8
Strangelove Lo-Cal Soda Assorted Flavours	7

FIND OUT WHAT'S GOING ON AT HOTEL RAILWAY

