

Shares and Starters

- Garlic Herb Ciabatta (V)**\$8
Add Cheese \$2
- Potato Scallops**.....\$11
Malt Vinegar Mayonnaise (V)
- House Crumbed Salt & Pepper Calamari**\$16
Green Shallot, Fresh Jalapeño, Coriander, Jalapeño Mayonnaise
- Crispy Pork Belly Bite**\$18
Apple Jam & Chilli Sauce (GF)
- Pulled Beef & Bean Nachos**\$19
Slow Cooked Brisket, Cheese, Pico De Gallo, Avocado, Sour Cream, Coriander, Jalapenos (GF)

Salads

- Warm Mediterranean Vegetable**.....\$22
Eggplant, Zucchini, Capsicum, Herbed Ricotta, Basil, Rocket, Pine Nuts, Parmesan, Pesto Dressing (V/GF)
- Classic Caesar**.....\$19
Cos Lettuce, Bacon, Parmesan, Croutons, Soft Boiled Egg, Caesar Dressing
- Add Grilled Marinated Chicken**..... \$7

Burgers & Sandwiches

All served on a milk bun with house seasoned fries

- Vege Deluxe**\$18
Crisp Vege Hashbrown, Lettuce, American Cheese, Pickles, Aioli (V)
- Chicken Deluxe**\$19
Crisp Fried Chicken, Lettuce, American Cheese, Pickles, Aioli
- Oklahoma Cheeseburger**\$19
Smashed Beef Patty, Finley Sliced Onions, American Cheese, American Mustard, Pickles
- Railway's Beef & Bacon**\$23
All Beef Patty, Double American Cheese, Streaky Bacon, Pickles, Lettuce, Tomatoes, Onions, Smoky BBQ Sauce

SOUTHERN RAILWAY HOTEL

Schnitzels

Your choice of 2 sides

- Classic Schnitzel**\$25
Panko, Parmesan & Herb Crumbed Chicken Breast,
- Schnitzel Parmigiana**.....\$28
Double Smoked Ham, Napolitana Sauce, Mozzarella Cheese
- Schnitzel Boscaiola**.....\$28
Bacon, Mushroom, Garlic, Parsley, Cream

Mains

- Chilli Prawn Linguini**.....\$26
Napolitana Sauce, Dash of Cream, Prawns, Chilli, Spinach
- Fish & Chips**.....\$25
Beer Battered Barramundi, Chips, Crushed Peas, Tartare
- Crisp Skinned Salmon**\$31
Sweet Potato Fondant, Grilled Broccolini, Capers & Dill Butter (GF)
- Pork Belly**\$31
Charred Cabbage, Crisp Fried Potatoes, Apple & Vanilla Puree, Red Wine Jus (GF)
- Beef, Red Wine & Pepper Pot Pie**\$25
Oyster Blade Slow Cooked in Red Wine & Pepper, Puff Pastry Lid, Peas, Creamy Mash

(VG) = Vegan (V) = Vegetarian (GF) = Gluten Free
FutureFoodManagement



From the Grill

Our Prime Cut Steaks are served with your choice of 2 sides

- 250gm Rump; Angus Grain Fed MSA**.....\$31
- 300gm Sirloin; Angus Grain Fed MSA**\$35
- Add Prawn Topper**\$9
Sautéed Prawns in Garlic Herb Butter

Sides & Sauces



- Garden Salad**\$6
Crisp Lettuce, Tomato, Cucumber, Red Onion, House Dressing (GF/VG)
- Steamed Mixed Vegetables**.....\$6
Tossed in Lemon & Olive Oil (GF/VG)
- Creamy Mash**.....\$7
Lots & Lots of Butter (GF/V) Crisp Fried Potatoes (GF/V)
- Seasoned Fries (V)**.....\$7
Gravy (GF) / Dianne (GF) / Mushroom (GF) / Three Pepper (GF)

Kids

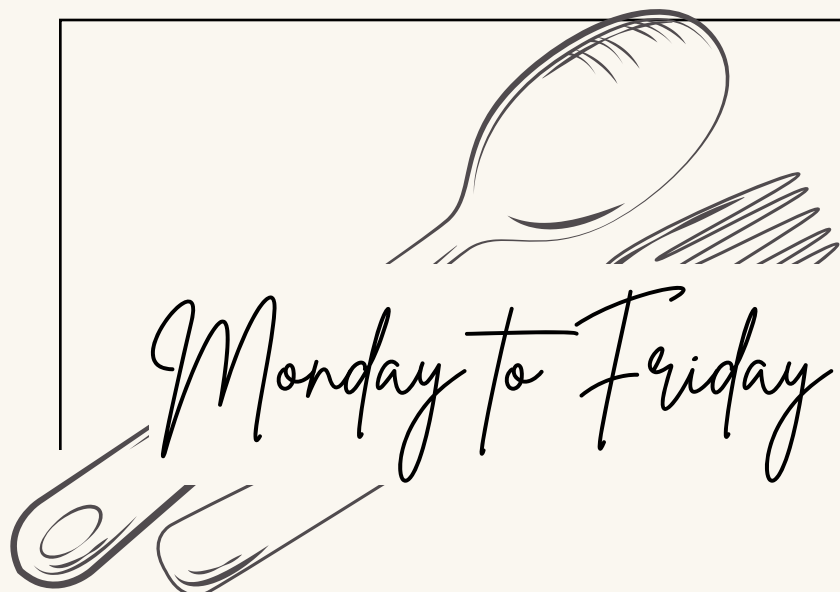
(All Served with A Complimentary Ice Cream)

- \$12.5**
- Penne; Red Sauce & Cheese (V)**
- Cheeseburger & Chips**
- Fish & Chips**
- Chicken Nuggets & Chips**
- Sausage & Chips**



Dessert

- Strawberry Cheesecake**\$13
Mixed Berry Coulis, Vanilla Bean Ice Cream (GF)
- Sticky Date Pudding**\$13
Pecan Toffee Sauce, Vanilla Ice Cream



Monday to Friday Lunch

\$17

Thai Beef Salad

Mixed Leaves, Bean Sprouts, Coriander, Cherry Tomato, Cucumber, Sweet Chilli Dressing

Salt & Pepper Calamari

Chips & Salad, Lemon Wedge

Chicken Schnitzel

Parmesan & Herb Crumbed Chicken Breast, Chips & Salad

Grilled Chicken Sandwich

Garlic Ciabatta, Rocket, Cheese, Tomato, Pesto Mayonnaise

Cheeseburger

All Beef Patty, American Cheese, Pickles, Onion, Burger Sauce

Traditional Lasagna

Garden Salad

Kids Eat Free

SATURDAY, SUNDAY & MONDAY

Pub Nights

MONDAY CURRY NIGHT \$20

Choice of two traditional curries changing weekly

TUESDAY STEAK NIGHT 250GM RUMP MSA GRADED \$20

House Salad, Chips, Gravy

WEDNESDAY PIE & PINT NIGHT \$22

Pie & Pint



THURSDAY SCHNITZEL NIGHT \$18



Schnitzel Classic

Parmesan & Herb Crumbed Chicken Breast, House Salad, Chips, Gravy

Schnitzel Parmigiana

Parmesan & Herb Crumbed Chicken Breast, Double Smoked Ham, Mozzarella, Napolitana Sauce, House Salad, Chips

Schnitzel Boscaiola

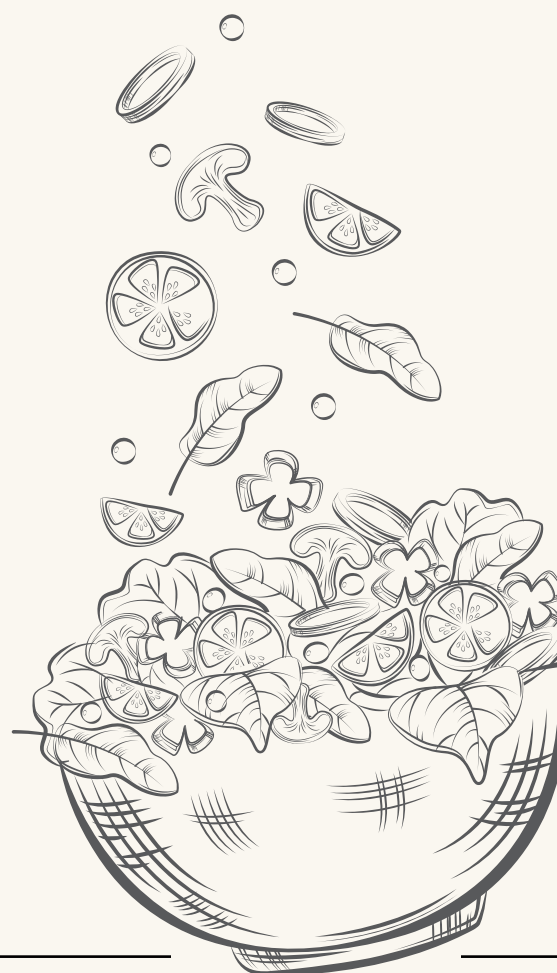
Parmesan & Herb Crumbed Chicken Breast, Creamy Mushroom & Bacon Sauce, Parmesan, House Salad, Chips

Schnitzel Aussie

Parmesan & Herb Crumbed Chicken Breast, BBQ Sauce, Caramelized Onion, Bacon, Mozzarella, House Salad, Chips

Schnitzel Mexican

Parmesan & Herb Crumbed Chicken Breast, Beef & Bean Chilli, Tomato Salsa, Avocado, Sour Cream, Corn Chips, Jalapenos, House Salad, Chips



SOUTHERN RAILWAY HOTEL

Sweet

Mount Horrocks 'Cordon Cut' Riesling (375ml) Clare Valley 90

Rose

Hesketh 'Wild at Heart' Rose Limestone Coast 10 / 34
Mas Des Borrels Cotes De Provence Rose France 16 / 67

Red

Frankie Shiraz	S.E. Australia	10 / 34
Rusden Driftsand GSM	Barossa Valley	10 / 34
Table of Plenty Sangiovese	Gundagai	10 / 34
Coates Wines 'The Syrah' Shiraz	McLaren Vale	14 / 55
Yangarra 'Iron Heart' Shiraz	McLaren Vale	220
Cherry Tree Hill Cabernet Merlot	Southern Highlands	14 / 55
Soho Pink Sheep Pinot Noir	Marlborough	13 / 39
Cherry Tree Hill Pinot Noir	Southern Highlands	14 / 55
Gala Estate Pinot Noir	Cranbrook	15 / 61
Giant Steps 'Fatal Shore' Pinot Noir	Tasmania	140
Head Red Grenache	Barossa Valley	14 / 55
La Boca Malbec	Mendoza Argentina	13 / 49
Hickenbotham 'Trueman' Cabernet Sauvignon	McLaren Vale	180
Cullen Diana 'Madeline' Cabernet Sauvignon	Margaret River	270

SOUTHERN RAILWAY

HOTEL

Sparkling

Frankie Sparkling	S.E. Australia	10 / 34
La La Land Prosecco,	King Valley	12 / 39
Lark Hill Blanc De Blanc	Canberra	16 / 67
Louis Roederer 'Collection 244'	Champagne, France	130
Louis Roederer Vintage Rose	Champagne, France	180

White

Frankie Sauvignon Blanc	S.E. Australia	10 / 34
Table of Plenty Fiano	Tumblong Hills	10 / 34
Greywacke Sauvignon Blanc	Marlborough	14 / 55
Soho Pink Sheep Sauvignon Blanc	Marlborough	12 / 39
Dead Man Walking Riesling	Clare Valley	13 / 49
Nick O'Leary 'White Rocks' Riesling	Canberra	19 / 85
Nashdale Lane Pinot Gris	Orange	15 / 61
Main & Cherry Pinot Gris	Adelaide Hills	12 / 39
Alkimi Marsanne	Yarra Valley	14 / 55
Nick Spencer Gruner Veltliner	Canberra	15 / 61
Rusden Chenin Blanc	Barossa Valley	13 / 49
Motley Cru Chardonnay	Victoria	10 / 34
Cherry Tree Hill Chardonnay	Southern Highlands	14 / 55
McHenry Hohnen 'Rocky Road' Chardonnay	Margaret River	15 / 61
Giant Steps 'Sexton' Chardonnay	Yarra Valley	140
Louis Jadot Chardonnay	Chablis France	110