

ENTRÉES

GARLIC BREAD	6
BACON & CHEESE GARLIC BREAD	8.5
CRISPY FRIED CALAMARI SERVED WITH SALAD LEAVES, ORANGE & SESAME DRESSING	13
SKEWERED BATTERED PRAWNS BATTERED PRAWNS, SERVED WITH TOMATO CHILLI JAM	16.9
PIZZA BREAD ROSEMARY, GARLIC & SEA SALT WITH BALSAMIC & DUKKAH DIPPINGS	8
BOWL OF CHIPS M 5 L	7.5
WITH SEA SALT & SMOKED CHILLI AIOLI	
SWEET POTATO FRIES WITH SPICY YOGHURT DRESSING	7
TRIO PLATE THAI FISH CAKE, PANKO CRUMBED PRAWNS & BARRA SKEWERS WITH CURRY MAYONNAISE & ASIAN DIPPING SAUCE	19

SALADS

RAILWAY CZAR (GFO) CRISPY BABY COS LETTUCE, CROÛTONS, BACON, SHAVED PARMESAN CHEESE, AIOLI DRESSING AND TOPPED WITH A WARM POACHED EGG *ADD ANCHOVIES TO TASTE (*OPTIONAL)	17
ADD CHICKEN 5 ADD CALAMARI 8	
THE NUTTY GOAT (GF) GOATS CHEESE, SWEET POTATO, ROASTED ALMONDS, SNOW PEAS & SPINACH WITH A HONEY MUSTARD SESAME DRESSING	18
ADD CHICKEN 5 ADD CALAMARI 8	
PORKY NOODLE SLOW ROASTED PORK BELLY ON CRISPY NOODLE SALAD WITH ROASTED PEANUTS & SWEET CITRUS DRESSING	18

PIZZA

MARGARITA (VEGO) FRESH TOMATO & BASIL NAPOLI SAUCE TOPPED WITH 4 DELICIOUS CHEESES	12
HAWAIIAN SHREDDED HAM, BACON & PINEAPPLE ON A NAPOLI BASE TOPPED WITH MOZZARELLA	14
SMOKEY BBQ CHICKEN & BACON SLICED CHICKEN, BACON, SHAVED RED ONION, MUSHROOMS, ROASTED RED PEPPERS ON A SMOKEY BBQ SAUCE BASE TOPPED WITH MOZZARELLA	18
SUPREME (VEGO OPTION AVAILABLE) HAM, PEPPERONI, OLIVES, PINEAPPLE, MUSHROOMS, ROASTED RED PEPPERS & ONION ON A NAPOLI BASE TOPPED WITH MOZZARELLA (ANCHOVIES OPTIONAL)	16
CARNIVORE SHREDDED HAM, SALAMI, PEPPERONI, MEATBALLS, BACON & ONION ON A RICH BBQ BASE TOPPED WITH MOZZARELLA	16
SEAFOOD SEAFOOD ON TOMATO, BASIL & ROAST GARLIC BASE TOPPED WITH MOZZARELLA	16

BURGERS

STEAK SANDWICH GRILLED RIB STEAK ON THICK SLICED TOAST WITH FRESH SALAD, AIOLI & SMOKEY BBQ SAUCE - SERVED WITH CHIPS	18
RAILWAY BURGER HOUSE MADE BEEF BURGER PATTY ON A TOASTED MILK BUN WITH BACON, BBQ SAUCE, LETTUCE, TOMATO & CHEESE - SERVED WITH CHIPS	18
CHICKEN SCHNITZEL BURGER CHICKEN SCHNITZEL WITH BACON, COLESLAW, CHEESE, TOMATO & AIOLI ON A MILK BUN - SERVED WITH CHIPS	18

SPARKLING

200ML PICCOLO

JACOB'S CREEK CHARDONNAY PINOT NOIR 200ML SOUTH EASTERN AUSTRALIA CITRUS AND TOASTED CASHEW FLAVOURS ARE MARRIED TO THE FRESH BREAD CHARACTERS OF PINOT NOIR	8
YELLOWGLEN YELLOW BRUT CUVÉE 200ML SOUTH EASTERN AUSTRALIA LEMON SHERBET CHARACTERS ABOUND WITH A CLEAN REFRESHING PALATE	8
YELLOWGLEN PINK SOFT ROSÉ 200ML SOUTH EASTERN AUSTRALIA STRAWBERRY NOTES MINGLE WITH A CITRUS LIFT LUSCIOUS & CREAMY WITH A CLEAN FINISH	8
WEST CAPE HOWE MOSCATO WESTERN AUSTRALIA PALEST PINK IN HUE WITH CITRUS NOTES, HINTS OF PASSION FRUIT & GUAVA. LIGHT AND REFRESHING	6.5 30
BANROCK STATION MOSCATO ADELAIDE LIGHT & LIVELY TAKE ON THE TRADITIONAL ITALIAN STYLE FRESH, BRIGHT & BUBBLY WITH A HEALTHY DOSE OF FRUITNESS	6.5 30
JIM BARRY WATERVALE RIESLING CLARE VALLEY, SOUTH AUSTRALIA CAPTURES A COMBINATION OF MUSKY FLAVOURS, A JUICY CITRUS KICK AND A SUBTLE UNDERTONE OF ACIDITY	8 40
MORGAN'S BAY CHARDONNAY WESTERN AUSTRALIA AROMAS OF RIPE PEACH AND NECTARINE WITH UNDERLYING HAZELNUT COMPLEXITY	7 30
DUSKY SOUNDS PINOT GRIS WAIPARA VALLEY, NZ DELIGHTFUL STONE FRUIT FLAVOURS AND PERFECTLY BALANCED ACIDITY	6.5 30
MORGAN'S BAY SEMILLON SAUVIGNON BLANC SOUTH EASTERN AUSTRALIA AROMAS OF LEMON, CITRUS, GOOSEBERRY AND TROPICAL FRUIT LIGHT BODIED WITH A FRESH, CRISP FINISH	6.5 30
CAPE SCHANCK BY T'GALLANT PINOT GRIGIO MORNINGTON PENINSULA, VIC LOVELY SPICED PEAR AROMAS MIX WITH A RACY RED APPLE ACIDITY ON THE PALATE - A GREAT CRISP DRINK	7.5 30
UPSIDE DOWN SAUVIGNON BLANC MARLBOROUGH, NZ CRISP & CLEAN WITH PLENTY OF NATURAL ACIDITY, INTEGRATED WITH REFRESHING PASSION FRUIT & CITRUS FRUIT FLAVOURS	6.5 30
SQUEALING PIG SAUVIGNON BLANC MARLBOROUGH, NZ FRESH & VIBRANT ON THE NOSE & PALATE, LADEN WITH GOOSEBERRY & MINERAL NOTES	7 35

RED

LANGMEIL PRIME CUT SHIRAZ SOUTH EASTERN AUSTRALIA RICH RIPE PLUM, DARK CHERRY, BLACK PEPPER AND SMOKY SPICE WITH AN ELEGANT, LONG MOCHA FINISH	8 40
PEPPERJACK SHIRAZ BAROSSA VALLEY, SOUTH AUSTRALIA RICH BERRY FRUITS, DARK CHOCOLATE AND SOME OAK FINE TANNINS, WITH A SOFT FINISH	8 45
VASSE FELIX CLASSIC DRY RED MARGARET RIVER, SOUTH EASTERN AUSTRALIA SHIRAZ AND CABERNET SAUVIGNON BLEND WITH SWEET MID-PALATE FRUIT WITH LIQUORICE AND SPICE AND GOOD TANNIN STRUCTURE	7.5 36
WIRRA WIRRA CHURCH BLOCK CABERNET SHIRAZ MERLOT MCLAREN VALE, SOUTH AUSTRALIA A RICH, FULL BODIED STYLE CONSISTING OF SWATHES OF BLACK & BLUE FRUITS	8 45
MORGAN'S BAY SHIRAZ CABERNET SOUTH EASTERN AUSTRALIA SPICED RED BERRIES & A HINT OF PLUM. FULL BODIED & SOFT PALATE	6.5 30
LANGMEIL BLACK SMITH CABERNET SAVIGNON SOUTH EASTERN AUSTRALIA LIFTED BLUEBERRIES, BLACK CURRANTS & BLACK OLIVE DOMINATE THE AROMA, WITH LOVELY CEDAR AND HINTS OF LICORICE AND .SWEET SPICE	9 45
CAPE SCHANCK BY T'GALLANT PINOT NOIR VICTORIA STRAWBERRIES AND RASPBERRIES WITH SUBTLE OAK AND SPICE THAT CARRIES THROUGH TO THE PALATE. SOFT AND BEAUTIFUL IN TEXTURE	7.5 30
MORGAN'S BAY CABERNET MERLOT SOUTH EASTERN AUSTRALIA MEDIUM TO FULL BODIED PALATE WITH RASPBERRY & PLUM FLAVOURS WITH A HINT OF MINT SUPPORTED WITHIN A SOFT TANNIN STRUCTURE	6.5 30



"Restaurant quality food at your friendly local pub!"

FISH AND CHIPS (GF) BATTERED, CRUMBED OR GRILLED. SERVED WITH SALAD & CHIPS	19.5
PROSCIUTTO CHICKEN BREAST (GF) WITH BRIE, SUN-DRIED TOMATO & SPINACH WRAPPED IN PROSCIUTTO ON A PUMPKIN & WALNUT SALAD	28
CRISPY SKIN BARRA WITH A LEMON LIME CHERMOULA DRIZZLE, SWEET POTATO FRIES & SALAD	28
SEAFOOD FETTUCCINE (VEGO OPTION AVAILABLE) COLLECTION OF PRAWNS, CALAMARI, FISH, MUSSELS IN A TOMATO CHILLI SAUCE	28
EXCESSIVE SEAFOOD PLATE GARLIC MUSSELS, BARRA SKEWERS, CRISPY CALAMARI, PANKO CRUMBED PRAWNS, CHIPS & SALAD	36
CRISPY PORK BELLY SERVED ON PRAWN RICE WITH GREENS, SALT & PEPPER CALAMARI WITH PLUM & CITRUS DRESSING	32
CRUMBED RIB FILLET A CRUMBED RIB FILLET SERVED WITH CHIPS & SALAD SERVED WITH YOUR CHOICE OF SAUCE	23
PRAWN RISOTTO (VEGO OPTION AVAILABLE) PRAWNS, SNAKE BEAN, PEAS, SPINACH TOPPED WITH PARMESAN	26
SUPREME CHICKEN KIEV POCKETED WITH HERB & GARLIC BUTTER, CRUMBED, WITH A GARLIC CREAM SAUCE, CHIPS & SALAD	23
CHICKEN PARMIGIANA (GFO) CRUMBED OR NAKED (GF) CHICKEN BREAST TOPPED WITH HAM, NAPOLI SAUCE & MOZZARELLA	22
ROAST OF THE DAY PLEASE ASK AT COUNTER	20

FROM THE RAILWAY GRILL

OUR STEAKS ARE AGED TO BRING YOU A TENDER FULL FLAVOUR STEAK. ALL STEAKS SERVED WITH SALAD & CHIPS OR MASH & VEG PLUS YOUR CHOICE OF SAUCE

200g RUMP	26
300g RUMP	29
400g RUMP	35
300g RIB FILLET	38

SAUCES BUTTERS & TOPPERS

DIANNE, GRAVY, MUSHROOM, PEPPERCORN, HERB BUTTER, CREAMY GARLIC or HOLLANDAISE*
*ALL SAUCES (GF)

+ EXTRA TASTY SIDE DISHES

CALAMARI TOPPER	8
MASHED POTATO (GF)	4
SWEET POTATO MASH (GF)	4
STEAMED VEGETABLES (GF)	2
ONION RINGS	6
GARLIC MUSHROOMS (GF)	6

KIDS COMBO | 10

INC. KIDS DRINK & ICE CREAM
CRUMBED LASAGNA FINGERS
CRUMBED CHICKEN & CHIPS
CRUMBED STEAK & CHIPS
FISH & CHIPS CRUMBED OR GRILLED (GF)
HAWAIIAN PIZZA & CHIPS

STUDENTS | 12

WITH COLESLAW & CHIPS
½ CRUMB STEAK
½ CRUMB SCHNITZEL

SENIORS DESSERTS

RECEIVE A DISCOUNT ON ANY MEAL
SEE DESSERTS FRIDGE FOR YOUR CHOICES

CRAFT BEERS

STONE & WOOD

Stone & Wood from Byron Bay have burst onto the craft beer scene with some fantastic hand crafted beers including this Pacific Ale which is jam packed full of fresh tropical fruit aromas and flavours. The quintessential summer sessional beer, it has crowd pleaser written all over it.



FURPHY

Furphy is a refreshing ale that is Geelong born and brewed from 100% Victorian hops & malt. The first sip is clean and crisp, with a subtle balance of fruit and malt to keep it interesting.



CRICKETERS ARMS

This easy drinking Cricketers Arms lager was specially crafted to honour friendships and celebrate achievements paying homage to a time where telling stories, cheers and post-match banter was an important tradition. Keepers Lager is crafted using sun-dried malt and infused with citrus Amarillo hops.



LAZY YAK

Lazy Yak is an easy going Australian Pale Ale. The flavour of citrus and light p fruit comes from the Citra and Nelson Sauvin Hops added late to the kettle. The use of the Yakima Valley Hop early gives us the easy drinking nature of this beer that is balanced by the light bitterness and full sweet malt flavour.



EVENTS

PRIVATE PARTY? WEDDING? FUNDRAISER? WAKE?

Whether you're looking to host an intimate gathering with friends at home, a fundraising event at a school or a large celebration, The Railway Hotel offers an on-site or drop off service that will ensure you are able to enjoy the event, without lifting a finger. Be it a gourmet cheese platter, finger foods, sit down meal or even a cocktail bar - we have it covered!

OUR SERVICES INCLUDE:
• Beverage Packages • Bartender & Waiter Staff
• Mobile Bar Hire • Catering Services • Party Hire



USE YOUR PHONE CAMERA TO TAKE A PHOTO OF OUR DETAILS FOR LATER!

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