

Castlemaine RAILWAY HOTEL

STARTERS – APPETISERS

House made bread of the day (V*)	\$8
Bruschetta w tomato, olive and house made smoked ricotta (V*)	\$13
Salt and pepper squid w Romesco sauce (GF)	\$16
Charcuterie board – selection of cured meats, vegetables and pickles (GF)	\$26
Melon, prosciutto and brie w olive oil (GF, V)	\$16
Smoked hock, potato and chive croquettes	\$16
Goats cheese stuffed bell peppers, puffed grains and salsa verde (GF)	\$17

FROM THE GRILL

Porterhouse (300 grams) (GF)	\$32
Eye Fillet (250 grams) (GF)	\$39
Scotch (400 grams) (GF)	\$42

add garlic prawns \$7

Sauces: choice of one included, add \$2 for each additional

mushroom, pepper, garlic butter, gravy, red wine jus, mustards (*dijon, hot English, seeded*)

All steaks served with house made hand cut chips and fresh Greek salad

Chef's daily fish selection – see specials board \$MP

Please advise staff of any dietary requirements

GF – gluten free

V – vegetarian

* – vegan

MAINS

Spaghetti carbonara w mushrooms, bacon, cream and parsley	\$26
House made gnocchi in rich tomato and herb sauce	\$28
Green prawn, feta, preserved lemon arancini w smoked garlic aioli and petite herb salad	\$26
Fresh clam spaghetti w chilli, garlic and parsley	\$27
Chef's seasonal selection vegetable tasting plate (GF V*)	\$24
Fresh seafood bouillabaisse w crusty housemade bread (GF)	\$36
Crispy pork belly w Harcourt apple butter and apple slaw (GF)	\$36
Mediterranean vegetable cannelloni w salad and handcut chips (V)	\$28

RAILWAY CLASSICS

Curry of the day – refer to specials board w/ fragrant rice, yoghurt, poppadom and shaved red onion	\$MP
Fish and chips w/ salad (<i>beer batter / grilled / GF tempura</i>)	\$25
Hand crumbed chicken parma or schnitzel w/ chips and salad	\$25
Salt and pepper squid w/ lemon, aioli, chips and salad	\$23

SIDES

Greek salad (GF V*)	\$11
Seasonal mixed vegetables (GF V*)	\$11
House made handcut chips w aioli	\$11
Loaded fries (cheese, bacon, smoked bbq sauce)	\$11