

Castlemaine RAILWAY HOTEL

STARTERS – APPETISERS

Freshly Shucked Oysters Natural w/ lemon (GF)	3/\$9, 6/\$18, 12/\$36
House sourdough w/ garlic butter (V)	\$8
Bruschetta of the day	\$13
Chef's soup of the day (GF), (V)	\$15
Crispy polenta sticks w/ mushroom and blue cheese sauce (GF), (V)	\$14
Pumpkin, sundried tomato, pesto and cheese croquettes (V)	\$16
Mini arancini filled with mushrooms, mozzarella and blue cheese w/ aioli (V)	\$18
Salt and pepper squid w/ aioli	\$16
Chacuterie board Prosciutto Crudo, salame, bresaola and brie served with toasted sourdough bread and olives (size for two)	\$34

FROM THE GRILL

Porterhouse (300 grams) (GF)	\$32
Eye Fillet (250 grams) (GF)	\$39
Scotch (400 grams) (GF)	\$42
add king prawn	\$7

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

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

All steaks served w/ house made hand cut chips
and honey carrots

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

Penne napoli w/ parmesan and EVOO (Ve)	\$21
Carbonara w/ creamy egg yolk sauce, pan fried bacon, mushroom, mizuna and romano cheese	\$26
Homemade gnocchi w/ crispy sage, buerre noisette, broccolini and parmesan (V)	
Roasted vegetable and cheese tortellone w/ mushroom and garlic sauce (V)	\$26
Seafood linguine – king prawn, squid, mussels, mizuna with garlic, hot chilli, white wine and EVOO (optional risotto for GF version)	\$31

RAILWAY CLASSICS

Curry of the day – refer to specials board w/ fragrant rice, yoghurt, poppadum and shaved red onion	\$MP
Market fish and chips w/ salad (beer batter / grilled / GF tempura) add mushy peas	\$25 \$3
Hand crumbed chicken parma or schnitzel w/ chips and salad	\$25
Salt and pepper squid w/ lemon, aioli, chips and salad	\$23

SIDES

Bowl of chips w/ house aioli (V)	\$8
Bowl of house made hand cut chips w/ aioli (V)	\$11
Mixed leaf salad w/ tomato, cucumber, onion and carrots (Ve)	\$8
Market vegetable of the day Pan fried w/ garlic, chilli and EVOO (V)	\$11