

FN TRFFA	DUO OBUO
ENTREES	PUB GRUB
(V)(GFOA) GARLIC BREAD Sliced bread with garlic and herb butter.	Crispy beer battered or grilled snapper, chips, salad, house tartare sauce and lemon.
(V)(GFOA) BRUSCHETTA Garlic bread topped with tomato salsa, pesto and parmesan with a balsamic glaze drizzle.	(GF) GARLIC PRAWNS Creamy garlic prawns served with steamed rice and salad.
(V) ARANCINI (4 PIECES) Parmesan infused rice with pumpkin, sundried tomato, red onion and fetta with house aioli. (V) CRUMBED CAMEMBERT (6 PIECES) 14	SEAFOOD PLATE Crispy beer battered or grilled snapper, grilled prawns & seasoned squid with salad, chips and house tartare sauce.
Served with plum sauce. (GF) GARLIC PRAWNS Creamy garlic prawns served with steamed rice and a fresh garden salad.	SCOTCH FILLET 300g scotch fillet - cooked to your liking with chips, garden salad and your choice of mushroom, pepper or garlic sauce.
Share Taste Plates TRAIN DRIVERS TASTE PLATE 20	SURF & TURF 300g scotch topped with prawns cooked in a creamy garlic sauce, chips and salad.
Toasted Turkish bread, honey fried chorizo, dip, feta, olives and sundried tomatoes. (V) CONDUCTORS TASTE PLATE Toasted Turkish bread, beer battered dill	CHICKEN PARMIGIANA Crumbed chicken breast, topped with homemade Napoli sauce and melted mozzarella cheese, chips and salad.
pickles and aioli dip, grilled haloumi, feta and sundried tomatoes. STATION MASTERS TASTE PLATE 28	(V) VEGETARIAN PARMIGIANA Crumbed eggplant topped with homemade Rapoli sauce, spinach, mushrooms and
Arancini, crumbed camembert, cajun grilled chicken tenders, jumbo spring rolls with aioli, sweet chilli and sweet soy dipping sauces.	melted mozzarella cheese, chips and salad. FETTUCCINE CARBONARA 8 acon and mushrooms with fettuccine in a
SEASONAL SALADS	creamy sauce, topped with parmesan cheese. CHILLI MUSSELS 28
(GFOA) SALT & PEPPER SQUID Lightly seasoned salt and pepper squid served on a garden salad with house aioli and lemon.	Mussels cooked in white wine chilli and napoli sauce, served with garlic bread.
(V) PUMPKIN, HALOUMI AND QUINOA 20 Roast honey pumpkin and fried halloumi cheese served with quinoa, rice and mixed salad.	Please check our board for daily specials and desserts
SPICY BEEF Spiced beef strips, sundried tomato and red onion served on a mixed salad with a sweet	
and spicy sauce.	GFOA = Gluten Free Option Available GF = Gluten Free V = Vegetarian



BURGERS & SONDWICHES

All served with hot chips

CHICKEN HAWAIIAN BURGER

Grilled chicken breast, bacon, pineapple, cheese, fresh salad, aioli and 880 sauce on a toasted turkish bun.

THE CHIDLOW BURGER

Homemade beef patty, bacon, fried onion, cheese, fresh salad, aioli and tomato sauce on a toasted bun.

STEAK SANDWICH

Scotch fillet steak, bacon, fried onion, cheese, fresh salad, aioli and bbg sauce on a toasted turkish bun.

(V) VEGE BURGER

18

Homemade veggie patty, fried egg, beetroot, cheese, salad and aioli on a toasted bun.

THE TRAINWRECK BURGER

Double homemade beef patty, double bacon, double fried egg, fried onion, cheese, beetroot, pineapple, fresh salad, aioli and tomato sauce on a toasted bun.

FISH BURGER

Beer battered snapper, tomato, lettuce and tartare sauce on a toasted bun.

SIDES

(V) HOT CHIPS & TOMATO SAUCE 6/9 Small or large serve.

(V) SEASONED WEDGES

Small or large serve, comes with sweet chilli sauce and sour cream.

8/10

6

(V) SIDE GARDEN SALAD

(V) CREAMY MASHED POTATO

6

(V) STEAMED SEASONAL VEGETABLES

EXTRA SAUCES

6

Please check our board for daily specials and desserts

FOR THE KIDS



CHICKEN NUGGETS

Served with chips and a side salad.

CHEESEBURGER

Served with chips.

FISH & CHIPS

Battered or grilled snapper, with chips and a side salad.

(V) PASTA

Pasta with mushroom and bacon and a choice of cream or Napoli sauce.

ROAST OF THE DAY

Small serve of our roast of the day, served with steamed veggies, roast potato, pumpkin and gravy.

All of the above come with a scoop of vanilla ice cream and choice of topping: Chocolate, strawberry, caramel or

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