



RAILWAY HOTEL CASTLEMAINE



Entrée

Soup of the day \$7

*Nachos topped w Luth's Para Pickle, Avocado, Sour Cream & Jalapenos (E) \$8.5 (M) \$12.5

*Salt & Pepper Calamari w/ Housemade Tartare Sauce \$8.5 (GF)

*Zucchini Fritters w/spiced yoghurt \$7.5 (V)

Main

*Eggplant Burger w/ roast tomato & grilled onion, w/ handcut chips & cumin & lemon aioli \$17 (V)

*Baked Polenta w/ Mediterranean vegetable ragout & goats cheese \$18 (V) (GF)

*Lambs Fry & Bacon w Mash, Peas t/w Onion Jam & Red Wine Jus \$17.5 (GF)

*Fat Chook Parma or Schnitzel w Chips & Salad(E) \$14. (M) \$20

*Beer Battered Flathead Tails w Chips & Salad (E) \$14. (M) \$21. (GFO)

*Vietnamese Chicken Salad w/ a lime & peanut dressing \$19 (GF)

*Pan seared Duck Breast w/ cherry glaze, green beans & braised red cabbage \$28

*Roast Kangaroo Loin w/ baby beetroot, dutch carrots, beetroot leaves & bush tomato jus \$25(GF)

*Spring Lamb Rack w/ celeriac mash, asparagus & rich blueberry jus \$27.5 (GF)

Grill

*Victorian Sher Wagyu Rump 250g (marble score 8-9) \$25

*3 Week Aged Black Poll Angus Porterhouse 300g \$25

*5 Week Aged Black Poll Angus Ribeye 500g \$32

Served w mash, baked mushrooms & spinach

Choice of Red Wine Jus or Garlic Butter

(ALL GF)

Sides

Bowl of Chips \$5.5

Garlic or Herb Pizza \$5.5

Green Salad or Sauté Vegetables \$5.5

(GF) –Gluten Free (V)- Vegetarian (VV)-Vegan

Please refer to board for specials and desserts