

SHARING

House Marinated Olives	11
garlic, chilli, lemon (vg, gf, fd)	
Freshly Shucked Oysters (ea)	5.5
champagne mignonette (gf, df)	
Rustic Fries	12 14.5
smokey aioli (vgo, gf, df) (regular large)	
Chilli Whipped Ricotta & Smoked Paprika Hummus	23
rosemary flatbread, extra virgin olive oil (v, gfo)	
La Delizia Burrata	27
cherry tomatoes, basil, garlic croutons, evoo (v, gfo)	
Hiramasa Kingfish Ceviche	26
cucumber, radish, pickled beetroot, lemon gel, herbs (gf)	
Beef Tartare	28
quail yolk, anchovies, capers, shallot, potato crisps (gfo, df)	
Slow Cooked Lamb Pita (2)	21
red pepper relish, tomato salsa, feta, tzatziki	
Salt & Pepper Squid	23
spicy sriracha mayo (gf, df)	
Baked Tuscan Meatballs	20
sugo di pomodoro, camembert (dfo)	
Corn Ribs	19
vegan mayo, chilli, sourdough crumb (vg, gfo)	
Croquetas (4)	18
prosciutto di parma, parmigiano, sauce gribiche	
Crispy Popcorn Chicken	21
sriracha mayo, garlic, buttermilk	
Salumi Board	38
cured meats, chicken liver pâté, assorted breads (gfo)	

SALADS

Classic Caesar	
cos, bacon, egg, crouton, parmesan, anchovy (gfo)	24
Heirloom Tomato Salad	
rocket, shallot, feta, pine nut, merlot vinaigrette (vgo, gf, dfo)	26
Roast Beetroot Salad	
maple, spinach, pistachio, goat curd, balsamic (vgo, gf, dfo)	24
> add grilled herb chicken (gf, df)	

PIZZA

available Monday - Thursday from 5pm | Friday - Sunday from 11.30am

Margherita	23
fior di latte, cherry tomato, basil, tomato sugo (vgo, dfo)	
Diavola	26
fior di latte, salami, n'duja, onion, black olive, chilli (dfo)	
Reginella	27
fior di latte, mortadella, la delizia burrata, pistachio	
Bianca	25
smoked scamorza, roast potato, italian sausage	
Prosciutto	27
fior di latte, parma prosciutto, rocket, truffle stracciatella	
Gamberi	28
fior di latte, king prawn, chorizo, onion, chilli, basil (dfo)	
> gluten free bases available for all pizzas	4

MAIN PLATES

Chicken Parmì	31
ham, tomato sugo, mozzarella, mixed leaves, rustic fries	
Beer Battered Barramundi	32
rustic fries, tartar, mixed leaves, lemon (gf, df)	
Roast Porchetta	38
rolled pork belly, burnt baby gem, wholegrain mustard jus (gf)	
Beef & Red Wine Pie	36
speck, mushroom, paris mash, broccolini, red wine gravy	
Chicken Ballotine	34
prosciutto, paris mash, broccolini, mushroom gravy (gf, dfo)	
Casarecce Pasta	32
broccoli, spinach, asparagus, pea, chilli, parmigiano (vgo, dfo)	
Fettuccine Lamb Ragù	34
braised lamb shoulder, garden peas, burnt rosemary, mascarpone	
Pan Fried Market Fish	38
sautéed sugar snap pea, caper butter, char-grilled lemon (gf)	
Berkshire Pork & Duck Sausages	33
paris mash, caramelised onion, gravy, beans (gf)	

GRILL

South West Grass Fed Sirloin (250g)	39
Black Angus Rib Eye on the Bone (350g)	52
Omugi MB2 Dry Aged 28D Scotch Fillet (300g)	75
Margaret River Wagyu MB8/9 NY Striploin (250g)	88

all served with rustic fries, mixed leaves and your choice of house jus, mushroom gravy or green peppercorn sauce (gf, df)

> add garlic tiger prawns (2) (gf, df) 12

BURGERS + SANDOS

Wagyu Burger	27
smokey bacon, cheddar, zuni pickle, relish, brioche, fries (gfo)	
Beef Tenderloin Fillet Steak Sandwich	29
bacon, cheddar, relish, lettuce, tomato, smokey aioli, fries	
Reuben Sandwich	27
corned beef, swiss cheese, red cabbage, rye, crisps (gfo, df)	
Fried Butter Milk Chicken Burger	26
red cabbage slaw, sriracha mayo, brioche, fries	
Beetroot & Quinoa Burger	25
tomato, cos, pickle, mango chutney, potato bun, fries (vg, gfo, df)	

DESSERT

Mango Panna Cotta	16
fresh lime zest, mint (gf, vg)	
Torta Caprese	16
dark chocolate, almond, vanilla gelato, honeycomb (gf)	
Bombe Alaska	16
sticky date, butterscotch sauce, spiced rum, toasted pecans	
Cheese Plate	34
camembert, gruyère, roquefort blue, accompaniments (gfo)	
> please see our drinks menu for a full range of hot beverages	

MON | Trivia Night | plus \$20 burger special
TUE | Steak Frites | \$25 butlers cut, from 5pm
THUR | Parmì Night | Classic \$22 or load it up from \$26
SAT | Bottomless Long Lunch | share plates + cocktail jugs
SUN | Sunday Lunch at Ludo | 3 course set menu, \$69pp

WHAT'S ON AT THE STATION

vg - vegan | vgo - vegan option | gf - gluten free | gfo - gluten free option | df - dairy free | dfo - dairy free option
 Please advise waitstaff of all dietary requirements, including Coeliac Disease. Public Holidays incur a 15% surcharge.



THE STATION

