SHARING

House Marinated Olives 12
garlic, chilli, lemon (vg, gfi, df)

Freshly Shucked Pacific Oysters (ea) 6
rice vinaigrette, bush tomato pearl (gfi)

Rustic Fries 12 | 14.5
smokey aioli (vgo, gfi, df) (regular|large)

Chilli Whipped Ricotta & Smoked Paprika Hummus 23
rosemary flatbread, extra virgin olive oil (v, gfo)

La Delizia Burrata 27
cherry tomato confit, basil pesto, crostini, balsamic dressing

Hiramasa Kingfish Ceviche 29
southern kingfish, fermented black bean, chive, chilli, lime (df)

Satay Beef Skewers (2) 18
slow braised beef, house satay, chilli peanut (gfi, df)

Fish Taco (2) 23
battered barramundi, pineapple salsa, parmesan (df)

Cripsy Chilli Squid 23
fire dust, chilli mayo, lemon (gfi, df)

Bangla Bao (2) 18
roast pork, picked veg, kewpie, coriander, chilli, hoisin (gfio, dfo)

BBQ Corn Ribs 22
sesame, chilli, crispy coconut, aioli (vg, gfi, df)

Shiittake Mushroom Arancini (3) 19
cheese and confit garlic mayo, parmesan

Crispy Popcorn Chicken 22
sriracha mayo, garlic, buttermilk (gfi)

Butcher's Board 38
prosciutto, cabecera, bresola, lomo, pickled chilli, dried fig (gfi)

SALADS

Classic Caesar 25
cos, bacon, egg, crouton, parmesan, anchovy (gfio, dfo)

Asian Noodle Salad 26
cabbage, coriander, basil, mint, coconut lime dressing (vg, gfi, df)

Roast Beetroot Salad 26
maple, spinach, pistachio, goat curd, balsamic (vgo, gfi, dfo)

> add grilled herb chicken (gfi, df) 8

PIZZA

available MON - THUR from 5pm, FRI - SUN from 11.30am

Margherita 24
fior di latte, cherry tomato, basil, tomato sugo (vgo, dfo)

Diavola 28
fior di latte, salami, n'duja, onion, black olive, chilli (dfo)

Bianca 27
smoked scamorza, roast potato, italian sausage

Prosciutto 28
fior di latte, parma prosciutto, rocket, truffle stracciatella

Gamberi 29
fior di latte, king prawn, chorizo, onion, chilli, basil (dfo)

> gfi (gluten free ingredient) bases available for all pizzas 4

WHAT'S ON AT THE STATION

MON | Trivia Night | plus $20 burger special
TUE | Steak Frites | $25 butlers cut, from 5pm
THUR | Parmi Night | Classic $22 or load it up from $26
FRI | Friday Lunch @ BANGLA | $59 express lunch with drink
SAT | Bottomless Long Lunch | share plates + cocktail jugs

MAIN PLATES

Chicken Parmi 31
ham, tomato sugo, mozzarella, mixed leaves, rustic fries

Fish + Chips 32
beer battered local barra, rustic fries, tartar, mixed leaves (gfio, df)

Roast Porchetta 38
rolled pork, onion soubise, roast carrot, mushroom gravy (gfi)

Shepherd's Pie 36
traditional baked pie, mash, broccolini, roast tomato (gfi)

Southern Grilled Chicken 36
garlic toum, mixed leaves, rustic fries (gfi)

Casarecce Pasta 32
broccoli, spinach, asparagus, pea, chilli, parmigiano (vgo, dfo)

Tagliatelle Marinara 36
mussel, prawn, squid, basil, napoli sauce

Pan Fried Humpty Doo Barramundi 38
cauli puree, confit tomato, broccolini, burnt butter, caper (gfi, dfo)

Beef Massaman Curry 35
pineapple, confit shallot, potato, crushed peanut, rice (gfi)

GRILL

South West Grass Fed Sirloin (250g) 42
Black Angus Rib Eye on the Bone (350g) 54
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 (gfi, dfo)

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

BURGERS + SANDOS

Wagyu Burger 28
smokey bacon, cheddar, zuni pickle, relish, brioche, fries (gfio, dfo)

Scotch Fillet Steak Sandwich 31
bacon, swiss cheese, relish, rocket, tomato, aioli, fries (gfio, dfo)

Fried Butter Milk Chicken Burger 28
red cabbage slaw, sriracha mayo, brioche, fries

Beetroot & Quinoa Burger 26
tomato, cos, pickle, relish, potato bun, fries (vg, gfio, df)

DESSERT

Coconut Panna Cotta 16
passionfruit coulis, coconut and maple crumble (vg, gfi, df)

Torta Caprese 16
dark chocolate, almond, vanilla gelato, honeycomb (gfi)

Yuzu Basque Cheesecake 17
raspberry meringue, yuzu curd, chocolate soil (gfi)

> please see our drinks menu for a full range of hot beverages

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