

RAILWAY HOTEL

E S T . 1 9 3 8

three course menu

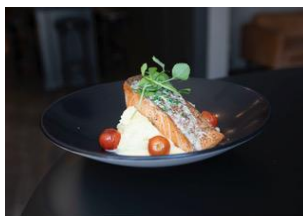
Our three course menu is served in our restaurant for groups of 30 to 120 people with table service. There private seating options available depending on the size of your booking.

Our current three course menu is priced at \$45 per head.
The entrées are share plates with a choice of mains plus a choice of dessert.

The steak is scotch fillet served medium which is an extra \$6 per order, if you choose to offer steak.

\$200 deposit. No room hire, security fee or cleaning fee.

Contact: 9687 2034 - functions@railwayhotelyarraville.com.au



entrée, share plates

pea & haloumi croquettes,
aioli, napoli, micro herbs (veg)

lemon salt & pepper squid,
dusted in semolina, garlic mayo, fresh lime (can be gf)

lemon garlic & rosemary chicken skewers,
red capsicum, spring onion, mint yoghurt (gf)

main, choice of

mixed mushroom risotto,
spinach, truffle oil, micro herbs,
shaved parmesan (gf, veg, can be vegan)

grilled salmon fillet,
asparagus, creamy potato mash,
lemon butter sauce (gf)

stuffed chicken kiev,
stuffing: spinach, fetta, capsicum,
green beans, chats, mushroom sauce (gf)

chicken parma,
salad, fries

slow cooked pork belly,
spanish onion, nashi pear, watercress salad
white bean puree (gf)

300g stockman valley grass fed scotch fillet,
served medium, mushroom sauce,
rosemary chat potatoes, garden salad (gf)

dessert, choice of

tiramisu,
raspberries, whipped cream

chocolate pudding,
vanilla ice cream, chocolate sauce (gf)