



We are the Railway Hotel Pakenham. Packed full of history since the 1880s. We have undergone many name changes and many iterations of hospitality but now the pubs back! Offering locals and travellers alike hot food, cold beer and good ol' fashion customer service! We hope you enjoy your experience with us.

*** ALLERGY PRECAUTION:**
If you or any of your guests have a food allergy or dietary restrictions, please inform your server prior to ordering your meal.
In addition, our products may contain wheat, egg, dairy, soy, or fish allergens and may be processed in facilities that process tree nuts and peanuts

GF	Gluten Free
GF*	Gluten Free Available
V	Vegetarian
V*	Vegetarian Available
VG	Vegan
VG*	Vegan Available

Please note a 1.2% surcharge will apply on all eftpos transactions. Public Holidays will incur a 15% surcharge

ENTRÉES

COB LOAF V 12
Served warm with garlic butter and herb butter

CHEESY GARLIC BREAD (4) V 15
Oven baked white French roll with garlic butter topped with melted cheese
ADD CHILLI FLAKES 2
ADD BACON 2.5

SOUP OF THE DAY V* GF* 14
See staff for today's soup served with warm roll and butter

POPCORN CHICKEN 17
Bite size pieces of chicken coated in secret herbs and spices served on a house made garlic aioli finished with chilli and rocket

ARANCINI BALLS (3) V 18
Pumpkin, spinach and basil Arancini Balls served on a lemon aioli, roasted pumpkin and crumbled feta and balsamic drizzle
ADD EXTRA ARANCINI BALL 4

SALT & PEPPER CALAMARI GF* 17
Flash fried calamari, finished in sweet chilli, fresh lime and coriander sauce

BAKED BRIE GF* 20
Soft oven baked brie piled with fresh pear, rocket, beetroot, red onion and pomegranate, a drizzle of pomegranate molasses, shaved parmesan served with melba toast

MALIBU PRAWNS GF 21
Prawns cooked in a creamy coconut milk sauce with ginger and garlic served on a pilaf rice with pineapple

CLASSICS

Following meals served with chips, salad or vegetables

CHICKEN SCHNITZEL 29
With choice of sauce

CHICKEN PARMIGIANA 32
Traditional Parma topped with Napoli sauce, ham & mixed cheese

AUSSIE PARMIGIANA 35
Topped with BBQ sauce, bacon, egg & cheese

MEXICAN PARMIGIANA 35
Topped with salsa cheese & corn chips with sour cream and jalapeños on side

VEAL SCHNITZEL 38
Bobby veal tenderized and crumbed in house served with choice of sauce

VEAL PARMIGIANA 40
Bobby veal tenderized and crumbed in house, topped with Napoli sauce, ham & mixed cheese

SALT & PEPPER CALAMARI GF* 30
Tossed in salt and pepper seasoning served with lemon mayo

FISH OF THE DAY GF* 31
Market fresh fish fried in beer batter, served with house made tartare and fresh lemon

PORK FILLET 32
Marinated pork fillet finished with char siu sauce served on fragrant rice and asian style salad

MAINS

Following meals served as stated

CHICKEN PEAR SALAD GF V* 29

Rocket, pear, parmesan, red onion and cherry tomatoes tossed and finished with toasted walnuts and balsamic dressing

Fried Cauliflower substitute available for vegetarian

LAMB SALAD V* 29

Mediterranean style salad, featuring Middle Eastern spiced lamb, on Lebanese couscous, tossed with roasted pumpkin and crumbled feta, finished with a sumac yoghurt

Beetroot substitute available for vegetarian

AVO & BEETROOT SALAD GF V* VE* 24

Roasted beetroot, sweet potato and candied walnuts lightly tossed with quinoa, fetta and salad greens, avocado. Finished with a balsamic dressing and creamy yoghurt

Add Chicken 7

SALTIMBOCCA RISOTTO GF 30

Angus beef strips cooked with prosciutto, peas and sage through turmeric infused arborio rice, finished with lemon and sage butter galze, topped with prosciutto chips

CALABRESE LINGUINE 30

Spicy chorizo, sprinkle of chilli, olives, capsicum and spinach tossed through a napoli sauce and linguini finished with parmesan

MEXICAN BOWL V* GF* VG* DF* 33

Your choice of taco beef, chicken or fried cauliflower, in a salad bowl with corn salsa, avocado, mexican salsa, steamed rice, sour cream and corn chips

SWEET & SOUR CHICKEN V* GF* 29

Tender chicken pieces with mixed capsicum and pineapple tossed in Chef's own sweet and sour sauce served with steamed rice

Fried Cauliflower substitute available for vegetarian

HALF RACK PORK RIBS GF* 42

Barbequed pork ribs, slow cooked smothered in Jack Daniels BBQ sauce with choice of chips and salad or vegetables

CHAR GRILLED SALMON GF* 33

Fresh Atlantic salmon, char-grilled and rested on a salad of cucumber, tomato & onion, finished with fanned avocado and a side of bernaïse sauce

GARLIC PRAWNS GF* 30

Prawns cooked in a creamy white wine and garlic sauce served on pilaf of steamed rice finished with parsley and prawn crackers with a choice of sides

FLAME GRILL

*Here at the Railway Hotel;
we source only the finest Black Angus Beef,
char-grilled to your liking, served with your choice
of sauce, chips and salad or seasonal vegetables,
Sauces Available: Pepper, Mushroom, Gravy,
Bernaïse. Hot English Mustard, Seeded Mustard*

200g EYE FILLET MIGNON GF* 56

Char grilled to your liking wrapped with bacon served with choice of sauce.

300g PORTERHOUSE GF* 48

Char grilled to your liking served with choice of sauce.

350g SCOTCH FILLET GF* 58

Char grilled to your liking served with choice of sauce. Recommended to be cooked Medium Rare or over

500g SCOTCH FILLET GF* 74

Char grilled to your liking served with choice of sauce. Recommended to be cooked Medium Rare or over

SIDES

GARDEN SALAD V VG* GF* 7

SEASONAL VEGETABLES V VG* GF* 7

BOWL OF CHIPS GF* 10

AIOLI 3

Lemon Aioli / Garlic Aioli

SAUCES GF 3

Pepper / Mushroom / Bearnaise / Gravy

DESSERT

CREME BRULEE 14

Luscious rich flavoured custard with a layer of hardened caramelised sugar

CHOCOLATE BROWNIE 14

Made in house with a choc drizzle and caramel ice cream

ETON MESS 14

Meringue torched with whipped cream fresh berries and berry coulis

SENIORS

All meals served with chips and salad or vegetables
Except for Gnocchi

CHICKEN SCHNITZEL 22

CHICKEN PARMIGIANA 22

FISH & CHIPS GF* 22

SALT & PEPPER CALAMARI GF* 22

200G PORTERHOUSE STEAK GF* 29