



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 todays 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 fetta 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 napolitano 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 bernaise 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

# SIDES

## GARDEN SALAD V VG\* GF\*

7

## SEASONAL VEGETABLES V VG\* GF\*

7

## BOWL OF CHIPS GF\*

10

## AIOLI

Lemon Aioli / Garlic Aioli

## SAUCES GF

Pepper / Mushroom / Béarnaise / Gravy

3

# 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,  
Béarnaise. 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

# 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