



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 15
 Served warm with garlic butter and herb butter

CHEESY GARLIC BREAD (4) V 17
 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* 15
 See staff for today's soup served with warm roll and butter

POPCORN CHICKEN 19
 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 20
 Tomato and basil filled served on a warm napoli sauce topped with crumbled fetta and fresh chilli
ADD EXTRA ARANCINI BALL 7

SALT & PEPPER CALAMARI GF* 18
 Tossed in a salt and pepper seasoning served with lemon aioli

BAKED BRIE GF* V 23
 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

GARLIC PRAWNS GF 21
 Prawns (5) cooked in a creamy garlic sauce with served on a pilaf rice

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

MEXICAN PARMIGIANA 36
 Topped with tomato salsa, mixed cheese & corn chips with sour cream and jalapeños on side

THE RAILWAY DELUXE PARMA 40
 Topped with BBQ sauce, mixed cheese, double bacon and two eggs

CHICKEN KIEV 34
 Crumbed chicken breast stuffed with garlic butter and cooked golden brown

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

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

VEAL SCHNITZEL 42
 Bobby veal tenderized and crumbed in house served with choice of sauce

VEAL PARMIGIANA 45
 Bobby veal tenderized and crumbed in house, topped with Napoli sauce, ham & mixed cheese

MAINS

Following meals served as stated

CHICKEN PEAR SALAD GF V* 29

Rocket, pear, parmesan, red onion and cherry tomatoes tossed together with pieces of spiced chicken finished with toasted walnuts and balsamic dressing

Fried Cauliflower substitute available for vegetarian

LAMB SALAD V* 31

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

Beetroot substitute available for vegetarian

AVO & BEETROOT SALAD GF V* VE* 26

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

Add Spiced Chicken

8

Add Lamb

9

RISOTTO CHICKEN & PUMPKIN GF V* 30

Chicken and pumpkin pieces tossed through arborio rice with garlic, spinach finished with a basil pesto and toasted pepitas

GNOCCHI CARBONARA 32

Fresh gnocchi tossed with crispy pancetta, garlic, rich creamy carbonara sauce finished parmesan cheese

Add Spiced Chicken

8

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

GARLIC PRAWNS GF* 35

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

PIE OF THE DAY 30

See staff for todays Pie served with your choice of chips and salad or vegetables and side of gravy

CHAR GRILLED SALMON GF* 33

Fresh Atlantic salmon, char-grilled and rested on mashed potatoes and broccolini topped with a fresh tomato and avocado salsa with a side of bernaïse sauce

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

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* 49

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* 75

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

ADD GARLIC PRAWN TOPPER 15

5 Prawns in a creamy Garlic Sauce, to any of the above steaks

SIDES

GARDEN SALAD V VG* GF* 9

SEASONAL VEGETABLES V VG* GF* 12

BOWL OF CHIPS GF* 10

AIOLI 3

Lemon Aioli / Garlic Aioli

SAUCES GF 3

Pepper / Mushroom / Bernaïse / Gravy

MASHED POTATO V GF 12

STEAMED BROCCOLINI V GF* VG* 10

DESSERT

CREME BRULEE 14

Luscious rich flavoured custard with a layer of hardened caramelised sugar

TRIO OF GELATO 14

See staff for todays gelato served with a waffle cone

STICKY DATE PUDDING 14

House made sticky date pudding served warm with butterscotch sauce and ice cream

SENIORS

All meals served with chips and salad or vegetables

CHICKEN SCHNITZEL 22

CHICKEN PARMIGIANA 22

FISH & CHIPS GF* 22

SALT & PEPPER CALAMARI GF* 22

200G PORTERHOUSE STEAK GF* 29