



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 2.0
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, tossed in chefs salt and pepper mix, served with lemon mayo

CRUMBED CAMEMBERT **V** 18
 Wedge of crumbed camembert, fried golden, served with a cranberry dipping sauce and crusty bread

GARLIC PRAWNS **GF** 21
 Prawns cooked in a creamy garlic sauce served on a pilaf rice with prawn crackers

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 37
 Bobby veal tenderized and crumbed in house served with choice of sauce

VEAL PARMIGIANA 39
 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

CHICKEN KIEV 32
 Crumbed chicken breast filled with garlic butter, baked until golden brown, served on aromatic rice

MAINS

Following meals served as stated

THAI SALAD V VG GF 24

Wombok, red cabbage, bean sprouts, cucumber tossed with chefs thai style sauce and house made mildly spiced thai green sauce finished with crispy noodles

ADD CHICKEN 7
ADD CALAMARI 7
ADD BEEF 7

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

MUSHROOM PAPPARDELLE V 27

Medley of mushrooms and spinach pan tossed with ribbons of pappardelle in a garlic white wine cream, finished with rosemary pangrattato

ADD CHICKEN 7

CARBONARA LINGUINE 29

Pan fried bacon, egg and garlic deglazed with white wine in a parmesan cream sauce finished with spring onion

CHICKEN AVO GNOCCHI V* 29

Chicken pieces, spinach and cherry tomatoes, soft potato and ricotta gnocchi tossed through a creamy white wine sauce finished with parmesan

MEXICAN BOWL V* GF* VG* DF* 30

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

ADD AVOCADO 3

SWEET N SOUR CHICKEN V* GF* 29

Chicken pieces pan tossed with capsicum and pineapple 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 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

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,
Bernaise. 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* 72

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 2

Lemon Aioli / Garlic Aioli

SAUCES GF 3

Pepper / Mushroom / Bernaise / Gravy

DESSERT

STICKY DATE PUDDING 14

House-made moist pudding with dates served warm topped with a sticky butterscotch sauce served with icecream

CREME BRULEE 14

Luscious rich flavoured custard with a layer of hardened caramelised sugar

CHOCOLATE MOUSSE GF 14

Rich and velvety chocolate mousse served with cream berry coulis and fresh strawberry

APPLE CRUMBLE 14

Classic jammy apple filling laced with cinnamon with a crumbly oat and coconut topping with vanilla icecream

SENIORS

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

CHICKEN SCHNITZEL 21

CHICKEN PARMIGIANA 21

FISH & CHIPS GF* 21

SALT & PEPPER CALAMARI GF* 21

200G PORTERHOUSE STEAK GF* 29

CHICKEN AVO GNOCCHI V* 21