

MENU 2026

RAILWAY

ESTD

HOTEL

1880

PAKENHAM



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

SEAFOOD KEY
We source our fish fresh and strive to work with Australian producers where possible

A	Australian
M	Mixed Origin
I	International

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 todays soup served with warm roll and butter

POPCORN CHICKEN 19

Bite size pieces of chicken coated in secret herbs and spices served on garlic aioli finished with chilli and rocket

ARANCINI BALLS (3) V 20

Pumpkin, feta and spinach with arborio rice hand rolled and crumbed golden fried and served with lemon aioli and salsa verde

ADD EXTRA ARANCINI BALL 8

SALT & PEPPER CALAMARI GF* I 18

Japanese crumbed and tossed in salt and pepper seasoning served with lemon aioli

BAKED BRIE GF* V 23

Soft oven baked brie piled with fresh pear, rocket, red onion and pomegranate, a drizzle of pomegranate molasses, shaved parmesan served with melba toast

GARLIC PRAWNS GF I 21

Prawns (5) cooked in a creamy garlic sauce with served on a pilaf rice with prawn crackers

CLASSICS

Following meals served with chips, salad or vegetables

CHICKEN SCHNITZEL 30

With choice of sauce

CHICKEN PARMIGIANA 33

Traditional Parma topped with Napoli sauce, ham & mixed cheese

MEXICAN PARMIGIANA 37

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

THE RAILWAY DELUXE PARMA 42

Topped with BBQ sauce, mixed cheese, double bacon and two eggs

SALT & PEPPER CALAMARI GF* I 31

Coated in corn flour and tossed in salt and pepper seasoning served with lemon aioli

FISH OF THE DAY GF* A MP

Market fresh fish fried in beer batter, served with house made tartare and fresh lemon

VEAL SCHNITZEL 43

Tenderised veal coated in golden crispy crumbs cooked to perfection. Served with your choice of sauce

VEAL PARMIGIANA 46

Tenderised veal coated in golden crispy crumbs cooked to perfection, topped with Napoli sauce, ham & mixed cheese

MAINS

Following meals served as stated

CHICKEN PEAR SALAD GF V* 30

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* 32

Mediterranean style salad, featuring moroccan 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 sumac yoghurt

Add Spiced Chicken

Add Lamb

RISOTTO MUSHROOM GF V 24

Creamy aborio rice slowly cooked with a medley of wild and cultivated mushrooms folded with fresh thyme, baby spinach and finished with shaved parmesan and crispy leek

ADD CHICKEN

GNOCCHI CHICKEN AVOCADO 32

Fresh potato and ricotta gnocchi tossed with chicken, avocado, spinach and cherry tomatoes tossed through a white cream sauce and finished with parmesan

MEXICAN BOWL V* GF* VG* DF* 34

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

CHICKEN SCALLOPINI 34

Escallops of chicken seared with onion, bacon & mushrooms tossed in a white cream sauce served on creamy mash with green beans

GARLIC PRAWNS GF* I 32

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

PIE OF THE DAY 31

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

CHAR GRILLED SALMON GF* A 36

Fresh Atlantic salmon, char-grilled and resting on mashed potatoes and broccolini topped with avocado and bernaie sauce

SWEET & SOUR CHICKEN V* GF* 30

Tender chicken pieces with a medley of capsicum and pineapple tossed in Chef's own sweet and sour sauce served with steamed rice and finished with a crispy rice cracker

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,
Bearnaise. Hot English Mustard, Seeded Mustard*

200g EYE FILLET MIGNON GF* 57

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* 59

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

500g SCOTCH FILLET GF* 79

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 / Bearnaise / Gravy / Salsa Verde

MASHED POTATO V GF 8

DESSERT

CREME BRULEE 14

Luscious rich flavoured custard with a layer of hardened caramelised sugar

GOLDEN SYRUP DUMPLING 14

Chef James' famous golden syrup dumpling served with vanilla ice cream

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* MP

SALT & PEPPER CALAMARI GF* 22

LINGUINE CHICKEN & AVOCADO 22

200G PORTERHOUSE STEAK GF* 29