

Cape Grim Pasture Fed Beef

The pristine pastures and clean air of Tasmania, King Island and Flinders Island provide the perfect environment to grow Cape Grim Beef. Since 2006, the brand has developed a reputation for providing 100% grass fed premium-grade beef, sought after by butchers and chefs who have built their careers on choosing the best produce and letting it speak for itself. With its natural marbling, Cape Grim Beef is guaranteed to be tender, juicy and of the highest eating quality. Compared with other beef products, it has a rich and full flavour – reflecting the grass-only diet of the cattle. Cape Grim Beef is completely free of hormone growth promotants and GMOs.

Robbins Island Tasmanian Wagyu

Fourth generation cattle farmers John, Keith, Alex and Chauncey Hammond have been breeding Wagyu on Robbins Island since the early 1990's. During the iconic seasonal musters, bands of horsemen swim the cattle through saltwater channels at low tide to move them peacefully between grazing areas. Featuring impressive marble scores of up to MB9, the taste signature is a unique combination of specific Wagyu genetics, regional pasture influences and specific grain ration that aims to mimic the local flora of Robbins Island. In Japanese, the concept of WA 和 from WAGYU translates to balance or peace. From Robbins Island, Tasmania, a unique taste - in harmony with nature.

Our selection of premium beef cuts

All of our prime cuts of Beef go through a rigorous ageing process.

Firstly Cape Grim age the beef for up to six weeks then we Dry Age it on site in our ageing room which takes twenty days or more depending on the cut of meat.

These two ageing processes help to ensure that the flavour and tenderness of the meat is of the highest standard. All cuts of meat are proudly presented within the restaurants glass display to help with your selection.

Eye Fillet deserves its reputation as the most tender and elegant steak of all. Carved from the prized tenderloin, this delicate lightly marbled cut has a tender “melt in your mouth” texture.

Porterhouse or *Sirloin* is a firm, well-marbled steak from the heart of the loin. The characteristic "white tail" keeps it juicy during cooking. Its full flavour and aroma come alive when grilled.

Scotch Fillet and **Rib Eye** is from the beef rib. When cut into steaks, these cuts are one of the most popular and juiciest steaks. Meat from the rib section is more tender and fattier than most other cuts of beef. This extra fat makes the steaks tender and flavoursome. These cuts of steak can be cut boneless “Scotch Fillet” or bone-in “Rib Eye”.

Rump is the tastiest steak full of flavour. Our Chef's leave just enough of the exterior fat to bring out its uniquely bold, beefy flavour. If you like a steak with a robust taste and texture, then this is the one for you!

STARTERS

Marinated South Australian Mixed Olives

Fresh baguette, balsamic and olive oil

Garlic Bread 4 Slices

Pacific Oysters Natural
Kilpatrick

1/2 doz \$20.00 doz \$35.00
1/2 doz \$24.00 doz \$39.00

Railway Share Platter for Two

Cevapcici, salt and pepper calamari and crispy fried sumac crusted prawns

\$35.00

Tiger Prawns

Grilled in a garlic and preserved lemon butter served with a fennel and feta salad

\$20.00

Chilli Mussels

In a spicy tomato broth served with garlic bread

\$20.00

Fresh Salt and Pepper Calamari

With a rocket and fennel salad and lemon aioli

\$18.50

Cevapcici 4 per serve

Grilled skinless sausages made from premium Cape Grim Eye fillet served with diced onion and olive tapenade

\$17.50

Railway Steak Tartare

With a fried caper and watercress salad, oyster crème and crostinis

\$20.00

House Smoked BBQ Pork Ribs

With chipotle glaze and a coriander and savoy slaw

\$18.50

Chicken Liver Pate

With toasted bread and red onion jam

\$14.50

SIDE ORDERS

Creamy mash

\$6.00

House-made chunky chips

\$8.00

Truffled shoe string fries with black garlic aioli

\$8.00

Beer battered Spanish onion rings

\$8.00

Oven-baked cauliflower gratin with parmesan crumb

\$8.00

Green beans sautéed with prosciutto and parmesan

\$9.00

Grilled field mushrooms with parmesan and truffle oil

\$10.00

Roasted Brussel sprouts with apple and hazelnuts

\$10.00

Maple roasted carrots with tahini labneh and dukkah

\$10.00

Steamed buttered vegetables

Small \$8.00 Large \$11.00

SALADS

Railway garden salad

Small \$8.00 Large \$11.00

Greek salad

\$12.00

Caesar salad

\$14.00 with chicken \$19.50

George's salad – tomato, red onion and white wine vinegar

\$8.00

Rocket salad - with pear, blue cheese and walnuts

\$9.00



FROM THE CHARGRILL

Tasmanian Cape Grim Beef – Pasture Fed – MB2+

Porterhouse	300gm	\$38.00
Porterhouse	400gm	\$45.00
Eye Fillet	220gm	\$44.00
Scotch Fillet	350gm	\$47.00
Rib Eye	550gm	\$63.00
Rib Eye	750gm	\$85.00



Robbins Island Full Blood Tasmanian Wagyu - Grain Fed - MB7-8

Rump	350gm	\$50.00
Porterhouse	250gm	\$62.00

All steaks are served with our famous hand cut chips

SAUCES

Mushroom	\$3.50	Béarnaise	\$4.00
Red Wine	\$3.50	Brandy Cream Peppercorn	\$3.50
Blue Cheese	\$4.00	Chilli plate - fresh,	\$5.00
Black Garlic	\$3.00	pickled and sambal	
and truffle aioli			

BUTTERS

Garlic	\$2.00	Porcini & Truffle	\$2.00
Anchovy & Caper	\$2.00	Trio of Butters (all three)	\$4.00

STEAK SPECIALITIES

850gm Cape Grim Rib Eye “Sliced to Share” (serves 2)	\$98.00
Served with crispy fried onion rings, medley of roasted mushrooms, a warm heirloom carrot, baby beet, cumin and parsley salad and red wine jus	
Reef and Beef	\$54.50
220gm Eye fillet with béarnaise sauce, grilled tiger prawns and chunky chips	
Tournedos Rossini	\$52.50
Two 110gm medallions of eye fillet with roasted field mushrooms, pate, red wine sauce and chunky chips	
Fillet Mignon	\$49.00
220gm Eye fillet wrapped in bacon with mushroom sauce and chunky chips	

RAILWAY CLUB CLASSICS

Lambs Fry & Smoked Bacon

Grilled liver served with creamy mash
caramelised onions and red wine jus

Entrée \$ 13.50

Main \$21.50



Rack of Lamb

4 point grilled lamb rack, Baba Ghanoush, saffron and pistachio cous cous
and a pomegranate and feta salad

\$38.00

Railway Club Beef Burger

Grilled 200 gram Angus ground beef with Swiss cheese, beetroot,
pickles, tomato, mustard and mayo with sumac fat chips and aioli

\$24.50

House Smoked Pork Belly on the Bone

Slow cooked then char grilled with capsicum and pine nut caponata,
smoked tomato relish and roast garlic mash

\$36.00

Chicken Parmigiana

Chicken schnitzel topped with Virginia ham, cheese and napoli sauce
served with fat chips and garden salad

\$25.00

Veal Parmigiana

Veal schnitzel topped with Virginia ham, cheese and napoli sauce
served with fat chips and garden salad

\$29.00

Rissoles & Smoked Bacon

Served with creamy mash, caramelised onions and red wine jus

\$23.00

King George Whiting

Herbed and crumbed fillets served with chunky chips and garden salad

\$36.50

Grilled Flounder

Whole New Zealand flounder served with chunky chips

\$39.00

Fresh Salt and Pepper Calamari

With a fennel salad, lemon aioli and chunky chips

\$32.50

Crispy Skin Salmon Fillet

With a king prawn and kipfler potato nicoise salad and basil mayo

\$36.00

Yellow Thai Vegetable and Tofu Curry

Coconut lemongrass rice, roti bread and a chilli, pickle and
cucumber salad

\$23.00

AFTER DINNER

DESSERTS \$14.50

Orange and Chocolate Mess

Orange curd, chocolate mousse, chocolate brownie and orange choc chip ice cream

Apple and Rhubarb Crumble

Cinnamon ice cream and vanilla custard

Churros

Strawberry jam, chocolate and caramel sauce

Sticky Date Pudding

Butterscotch sauce and clotted cream or ice cream

Chocolate Fondant

Salted caramel and kahlua and coffee ice cream

Desserts \$12.50

Trio of Home-Made Ice Creams

Pistachio praline and chocolate centered wafers

Affogato

Espresso coffee with vanilla Ice cream and frangelico liqueur

CHEESE PLATES

Premium Cheese from the Calendar Cheese Company:

Roquefort Papillon

A French sheep milk blue cheese from the south of France. White tangy, crumbly and moist with distinctive veins of green mold.

Calendar Farm House Cheddar

This is one of the only traditional Cheddars still made in Devon. It is made from selected summer or autumn milk and matured for 18 months. It has distinctive grassy flavors on the cloth with a creamy texture. The ageing process develops an intense lingering full-rounded flavor that is not too acidic, but defiantly has bite.

Brique d'Affinois

A French Brie with an unusual brick shape made by Fromagerie Guilloteau near Pelussin, France and is based on the traditional cheeses of the region. This cheese is elegant with a mixed washed/white rind. Slightly pungent, it develops to a mild silky texture as it ripens.

Cheese Plate for 1	\$15.00
Cheese Plate for 2	\$20.00
Cheese Plate for 3	\$25.00
Cheese Plate for 4	\$30.00

All cheese platters served with house-made Quince paste, Lavosh, walnuts and dried fruit.



BEVERAGE SELECTION

Beers / Cider on Tap

Cascade Premium Light	Pot	Pint
Carlton Draught	\$4.70	\$9.40
Guest Tap by Colonial	\$5.30	\$10.60
Mercury Draught Cider	\$6.00	\$12.00
Stone and Wood Pacific Ale	\$6.00	\$12.00
Peroni Nastro Azzurro	300ml \$9.00	\$16.00



Australian bottled beer

Cascade Premium Light	\$5.50
Boags Premium Light	\$5.50
Peroni Leggera 3.5%	\$7.00
Victoria Bitter Mid-Strength 3.5%	\$6.00
Stone & Wood Garden Ale 3.5%	\$8.00
Victoria Bitter	\$7.00
Carlton Dry	\$8.00
Pure Blonde Low Carb	\$8.00
Coopers Pale Ale	\$8.00
Coopers Sparkling Ale	\$8.00
Boags Premium	\$8.00
Crown lager	\$8.50
White Rabbit White Ale	\$9.50
White Rabbit Dark Ale	\$9.50
Mountain Goat Steam Ale	\$9.50
Murrays Rude Boy Pilsner	\$9.50

Imported / Premium bottled beer

Asahi	\$9.50
Corona	\$9.50
Sierra Nevada Pale Ale	\$10.00

Stout

Guinness Can 500ml	\$10.00
4 Pines Stout	\$9.50

Cider

Monteith's Pear	\$8.50
Monteith's Apple	\$8.50

Soft Drinks by the glass all \$4.00

Coke
Diet Coke
Lemonade
Lemon Squash
Tonic
Dry Ginger
Soda Water

Soft Drinks by the bottle

Coke	\$5.00
Coke Zero	\$5.00
Fanta	\$5.00
San Pellegrino Sparkling 500ml	\$7.00
San Pellegrino Sparkling 750ml	\$10.00
Bundaberg Ginger Beer 375ml	\$5.00

Fruit Juice \$4.00

Orange	Apple
Pineapple	Cranberry
Tomato	

A full range of spirits is also available



Reserve & Museum Wines

2006	Carlei Estate Chardonnay	Yarra Valley	VIC	\$114.00
2011	Felton Road Block 2 Chardonnay	Central Otago	NZ	\$150.00
2012	Hutton Vale Farm Grenache Mataro	Eden Valley	SA	\$155.00
2005	Spinifex Esprit Grenache 40%, Shiraz 34%	Barossa	SA	\$160.00
2010	Monita 'Phar Lap' Shiraz	Coonawarra	SA	\$75.00
2006	Badgers Brook	Yarra Valley	VIC	\$95.00
2010	Sum of the Few Shiraz	Strathbogie Ranges	VIC	\$98.00
2012	Rockford Basket Press Shiraz 375ml	Barossa	SA	\$99.00
2013	Wild Duck Creek Spring Flat Shiraz	Heathcote	VIC	\$132.00
2012	Moorilla Syrah	Berriedale	TAS	\$140.00
2005	Tattiarra Cambrian Shiraz	Heathcote	VIC	\$170.00
2001	Tahbilk ESP Shiraz	Coonawarra	SA	\$182.50
2015	Jasper Hill Georgia's Paddock Shiraz	Heathcote	VIC	\$195.00
2007	d'Arenburg The Dead Arm Shiraz	McLaren Vale	SA	\$218.00
2002	Coriole Lloyd Reserve Shiraz	McLaren Vale	SA	\$225.00
2008	Elderton Command Shiraz	Barossa Valley	SA	\$255.00
2004	Hobbs Estate Shiraz	Barossa	SA	\$278.00
2006	Torbreck Descendant Shiraz Viognier	Barossa	SA	\$285.00
2012	Teusner Righteous FG Shiraz	Barossa	SA	\$305.00
2008	Penfolds RWT Shiraz	Barossa	SA	\$450.00
2005	Penfolds Bin 95 Grange	SA Region	SA	\$1020.00
2006	Penfolds Bin 95 Grange	SA Region	SA	\$990.00
2008	Elderton Cabernet Sauvignon	Barossa	SA	\$98.00
2009	Atticus Cabernet Sauvignon	Margret River	WA	\$118.00
2014	Rockford Rifle Range Cabernet Sauvignon	Barossa	SA	\$139.50
2005	Greenock Creek Cabernet Sauvignon	Barossa Valley	SA	\$162.50
2002	Hollick Ravenswood Cabernet Sauvignon	Coonawarra	SA	\$182.00
1999	Parker Terra Rossa First Growth Cab Sav Merlot	Coonawarra	SA	\$200.00
2000	Pepper Tree Reserve Cabernet Sauvignon	Coonawarra	SA	\$225.00
1995	Mt Mary Vineyard Quintet	Yarra Valley	VIC	\$420.00
2005	Henschke Cyril Cabernet Sauvignon	Eden Valley	SA	\$495.00



White Wine Selection

Sparkling

Morgan's Bay Sparkling Cuvee	Red Cliffs	VIC	\$8.00	\$35.00
Il Posto Prosecco	Gattinara	ITA	\$10.00	\$48.00
Jansz Premium Cuvee' NV	Tamar Valley	TAS		\$62.00
Piper Hiedsieck Brut	Champagne	FRA	\$18.50	\$92.00
Veuve Clicquot Brut	Champagne	FRA		\$135.00

Riesling

Tahbilk Riesling	Nagambie	VIC	\$9.50	\$43.50
Heggies Riesling	Eden Valley	SA		\$55.00
Mitchell Watervale Riesling	Clare Valley	SA		\$62.50
Kate Hill Riesling	Huonville	TAS		\$80.00

Chardonnay

Morgans Bay Chardonnay	Red Cliffs	VIC	\$7.50	\$35.00
Sticks Chardonnay	Yarra Valley	VIC	\$9.00	\$44.00
Heemskerk "Abel's Tempest Chardonnay"	Derwent Valley	TAS		\$50.00
Capel vale Chardonnay	Margaret River	WA	\$11.00	\$54.00
Hamelin Bay "Five Ashes Vineyard" Chardonnay	Margaret River	WA		\$66.00
St Huberts Chardonnay	Yarra Valley	VIC		\$68.00
Leeuwin Estate Prelude Chardonnay	Margaret River	WA		\$80.00
Dexter Chardonnay	Mornington	VIC		\$96.00

Sauvignon Blanc / Blends

Miritu Bay Sauvignon Blanc	Marlborough	NZ	\$9.00	\$42.00
Nepenthe Sauvignon Blanc	Adelaide Hills	SA		\$48.50
Angel Cove Sauvignon Blanc	Marlborough	NZ		\$52.00
La Prova Fiano (by Sam Scott)	Adelaide	SA		\$54.00
Shaw and Smith Sauvignon Blanc	Adelaide Hills	SA	\$13.00	\$62.00
Leeuwin Estate "Siblings" Sauvignon Blanc Semillon	Margaret River	WA		\$70.00
Sorrenberg Sauvignon Blanc Semillon	Beechworth	VIC		\$89.00

Pinot Gris / Grigio

Cape Schanck T'Gallant Pinot Grigio	Mornington	VIC		\$46.00
Lobethal Road Pinot Gris	Adelaide Hills	SA	\$11.00	\$50.00
Ara Single Estate Pinot Gris	Marlborough	NZ		\$58.00
One Block Merricks Pinot Gris	Mornington	VIC		\$80.00

Moscato (Sweet)

Catching Thieves Moscato	WA Region	WA	\$9.00	\$42.00
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Rose

La Vin En Rosa	Rhone Valley	FRA	\$11.00	\$52.00
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Red Wine Selection

Pinot Noir

Baby Doll by "Yealands Estate" Pinot Noir	Marlborough	NZ	\$10.00	\$46.00
Joseph Chromy Pinot Noir	Relbia	TAS		\$56.00
Crittenden Estate "Geppetto" Pinot Noir	Mornington	VIC	\$12.00	\$58.00
Rob Hall Pinot Noir	Yarra Valley	VIC		\$64.00
Austins Pinot Noir	Geelong	VIC		\$83.00
Chard Farm "River Run" Pinot Noir	Central Otago	NZ		\$86.50
Coldstream Hills Pinot Noir	Yarra Valley	VIC		\$88.00
Heemskerk Pinot Noir	Derwent Valley	TAS		\$110.50

Merlot / Blends/ Sangiovese/Grenache

Chapman Grove Cabernet Merlot	Margaret River	WA	\$10.00	\$47.50
Vasse Felix Cabernet Merlot	Margaret River	WA		\$54.00
Caelum Malbec	Mendoza	ARG		\$64.00
Musk Lane Mataro	Bendigo	VIC		\$68.00
Coriole Sangiovese	McLaren Vale	SA		\$70.00
Crittenden Estate Grenache Mataro Tempranillo	Mornington	VIC		\$72.50
Torbreck The Steading Grenache Shiraz Mataro	Barossa Valley	SA		\$98.00

Shiraz / Blends

Morgan's Bay Shiraz Cabernet	Red Cliffs	VIC	\$7.50	\$35.00
Endless Shiraz	Heathcote	VIC		\$42.00
Stefani Estate Shiraz	Heathcote	VIC		\$48.50
d'Arenberg "The Footbolt" Shiraz	McLaren Vale	SA	\$10.00	\$50.00
Domain Barossa "Black Tongue" Shiraz	Barossa Valley	SA	\$11.00	\$54.00
Bobbie Burns Shiraz	Rutherglen	VIC		\$58.00
McIvor Mr Mundy Shiraz	Heathcote	VIC		\$58.00
Redman Shiraz	Coonawarra	SA		\$60.00
Bethany Shiraz	Barossa Valley	SA		\$66.50
Wild Duck Creek Yellow Hammer Hill Shiraz Malbec	Heathcote	VIC	\$14.50	\$67.00
Mount Langi Ghiran "Cliff Edge" Shiraz	Grampians	VIC		\$70.00
Eldredge "Blue Chip" Shiraz	Clare Valley	SA		\$72.00
Kalleske "Moppa" Shiraz	Barossa Valley	SA		\$73.00
Majella Shiraz	Coonawarra	SA		\$76.00
Scarpantoni "Block 3" Shiraz	McLaren Vale	SA		\$80.00
Ebenezer Shiraz	Barossa Valley	SA		\$85.00
Sanguine "Inception" Shiraz	Heathcote	VIC		\$86.50
Heathcote Estate Shiraz	Heathcote	VIC		\$102.00
Shaw and Smith Shiraz	Adelaide Hills	SA		\$110.00
Craiglee Shiraz	Sunbury	VIC		\$130.00
Craiglee Shiraz	Sunbury	VIC	375ml	\$70.00
Henschke Keyneton Euphonium Shiraz blend	Barossa Valley	SA		\$138.00

Cabernet Sauvignon / Blends

Jules IGP d'Oc Cabernet Sauvignon	Massif Des Maures	FRA		\$44.00
Parker Coonawarra Estate Cabernet Sauvignon	Coonawarra	SA	\$10.00	\$47.50
Tahbilk Cabernet Sauvignon	Nagambie	VIC		\$62.00
Ottelia Cabernet Sauvignon	Coonawarra	SA		\$70.00
Redman Cabernet Sauvignon	Coonawarra	SA		\$73.00
Majella Cabernet Sauvignon	Coonawarra	SA		\$81.50
Jack Estate Mythology Cabernet Sauvignon	Coonawarra	SA		\$95.00



Dessert Wines

Cookoothama Bortrytis Semillon 2008 375ml	\$9.50	\$42.00
De Bortoli "Noble One" Botrytis Semillon 375ml		\$66.50

Port, Topaque, Muscat and Sherry

McWilliams Tawny Port		\$7.50
Yalumba "Galway Pipe" Port		\$8.50
Campbells Classic Muscat		\$9.50
Campbells "Liquid Gold" Classic Topaque		\$9.50
Pedro Ximenez NV Sherry		\$9.50
Penfolds "Grandfather" Fine Tawny Port		\$14.50

Cognac and Armagnac

Courvosier VS Cognac		\$9.50
Martell VS Cognac		\$10.00
Courvosier VSOP Cognac		\$11.00
Hennessy VSOP Cognac		\$13.00
Chateau Tariquet Armagnac 5yo		\$14.00
Martell VSOP Cognac		\$15.00
Delord 1985 Bas Armagnac		\$16.50

Liqueurs

Drambuie		\$9.00
Grand Marnier		\$9.00
Cointreau		\$9.00
Amaretto Liqueur		\$9.00
Limoncello		\$9.00
DOM Benedictine		\$9.00
Lochan Ora		\$10.00
Patron Cafe		\$11.50

Scotch / Whiskeys

Johnnie Walker Red Label Scotch Whisky		\$9.00
Jamesons Irish Whiskey		\$9.00
Tullamore Dew Irish Whiskey		\$9.00
Johnnie Walker Black Label 12 YO Scotch Whisky		\$10.00
Chivas Regal 12 YO Scotch Whisky		\$10.00
Dimple 15 YO Scotch Whisky		\$12.00
Glenfiddich 12 YO Single Malt Scotch Whisky		\$12.50
Laphroig 10 YO Single Malt Scotch Whisky		\$14.00
Bowmore 12 YO Scotch Whisky		\$14.00
Paul John Indian Single Malt Whisky		\$14.50
Auchentosan 3 Wood Scotch Whisky		\$15.00
Balvenie Caribbean Cask Scotch Whisky		\$15.50
Dalmore The Cigar Scotch Whisky		\$21.00
Glenfiddich 18 YO Single Malt Scotch Whisky		\$21.00
Sullivans Cove Double Cask Single Malt Whiskey		\$22.50
Sullivans Cove American Oak Single Cask Malt Whiskey		\$33.00
Johnnie Walker Blue Label 30 YO Scotch Whisky		\$33.00
Sullivans Cove French Oak Single Cask Malt Whiskey		\$44.00



