

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 and cheese

\$8.00

Medley of roast mushrooms with goats cheese and balsamic

\$10.00

Broccolini with chili and lemon dressing

\$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

Cabbage and fennel salad with fresh herbs and fetta

\$10.00



FROM THE CHARGRILL

Tasmanian Cape Grim Beef – Pasture Fed – MB2+

| | | |
|---------------|-------|---------|
| Porterhouse | 300gm | \$38.00 |
| Porterhouse | 400gm | \$45.00 |
| Scotch Fillet | 350gm | \$44.00 |
| Eye Fillet | 250gm | \$44.00 |
| Rib Eye | 550gm | \$59.50 |
| Rib Eye | 750gm | \$79.50 |



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

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|-------------|-------|---------|
| Rump | 350gm | \$48.00 |
| Porterhouse | 250gm | \$58.00 |

All steaks are served with our famous hand cut chips

SAUCES

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|-------------------|--------|-------------------------|--------|
| 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

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

STEAK SPECIALITIES

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| 850g Cape Grim Rib Eye "Sliced to Share" (serves 2) | \$89.00 |
| 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 |
| 250g Eye fillet with béarnaise sauce, grilled tiger prawns and chunky chips | |
| Tournedos Rossini | \$52.50 |
| Two 125g medallions of eye fillet with roasted field mushrooms, pate, red wine sauce and chunky chips | |
| Fillet Mignon | \$49.00 |
| 250g 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

Honey and Yoghurt Panna Cotta

Honeycomb ice cream and poached rhubarb

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.

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|--------------------|---------|
| 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.

