



EST 1994
GREENFIELD
STATION BISTRO



STARTERS & SHARE PLATES

SOUP OF THE DAY	7.00
FRESH SYDNEY ROCK OYSTERS (GF) 6 15.00 12 24.00	
CRUMBED CALAMARI	18.00
AMERICAN STYLE BUFFALO WINGS	17.00
With our special ranch dressing	
GRILLED VICTORIAN BABY SQUID	18.00
Pane de casa, Greek salad with southwest sauce	
FRITTO MISTO DE MARE AMALFITAN (for two)	38.00
Crispy fried local flathead fillet, Mooloolaba king prawns, Morton Bay bugs, Victorian baby squid, octopus, pane de casa, Greek salad, aioli and lemon seasoning	
SEAFOOD TASTING PLATE	39.00
Grilled Tasmanian fillet of salmon, marinated prawn skewers, grilled Hudson Bay scallops, Victorian salt and pepper squid, Spencer Gulf mussel, garden salad and homemade tartare sauce (for two)	
MEDITERRANEAN TASTING PLATE	36.00
Chicken souvlaki, haloumi, warm zatar olives, prawn skewers, chorizo, Victorian baby squid, tzatziki, mini Greek salad and pita bread (for two)	
SLOW COOKED GREAT SOUTHERN LAMB SHOULDER .	70.00
Taramasalata, tzatziki, jus, roasted chats, aioli and pita bread (for three)	

GOURMET SALADS

CAESAR SALAD	14.00
(+) Cajun spiced chicken tenderloins \$3 or (+) 2 prawn skewers \$4	
GREEK SALAD	18.00
With grilled prawn skewers and pita bread	
THAI BEEF SALAD	18.00
Char-grilled porterhouse steak, coriander, bean sprouts, grated carrots, Spanish onions, mint and Asian leaves tossed in a soy, lime and chilli dressing	
VIETNAMESE LEMONGRASS CHICKEN SALAD	18.00
Chicken tenderloins, vermicelli noodles, mint, basil, coriander, beansprouts, crushed peanuts, Vietnamese salad dressing	
TASMANIAN SMOKED SALMON SALAD (GF)	20.00
Avocado, asparagus, baby spinach, cherry tomatoes, carrots, feta and capers tossed in a French dressing	
MIXED SALAD (GF) (V)	S 4.50 L 7.50

BRUSCHETTA

TRADITIONAL (V)	7.00
Pane de casa, garlic, olive oil, oregano, tomato, basil and grana padano	
CALABRESE	8.00
Pane de casa, olive oil, salami, capers, anchovies, basil, tomato and pecorino	
AMALFITAN (V)	8.00
Pane de casa, olive oil, oregano, basil, tomato, marinated artichokes, feta, and olives	
TUSCANY	8.00
Pane de casa, garlic, olive oil, basil, tomato, bocconcini and parma ham	

USA BURGERS & RIBS

All meals are served with chips

THE CUBAN BURGER	17.00
BBQ pulled pork, coleslaw, pineapple, cheddar, cos lettuce, cornichons and mustard mayonnaise	
STATION BURGER	18.00
100% Aussie beef with iceberg lettuce, tomato, beetroot, bacon, onions, egg, cheese, aioli and chips	
GRILLED CHICKEN BURGER	17.00
Grilled cajun chicken tenderloin, southwest sauce, rocket, roasted red capsicum and red onions	
AMERICAN BURGER	17.00
Spanish onions, pickles, lettuce, tomatoes, cheddar and ranch dressing	
CHICKEN SCHNITZEL BURGER	18.00
Cos lettuce, crisp bacon, cheese and Caesar dressing	
GOURMET STEAK SANDWICH	19.00
Turkish bread, caramelised onions, lettuce, tomatoes, beetroot, BBQ sauce and prawn skewer	
SMOKY BBQ PORK RIBS	34.00
Char-grilled with Argentinian chimichurri sauce	
BEEF RIBS & WINGS	36.00
Char-grilled American style beef ribs, Buffalo wings with smoky barbeque sauce	
BBQ PORK RIBS & STEAK	38.00
Grain-fed porterhouse steak cooked to your liking, char-grilled ribs with your choice of sauce	
BEEF RIBS & STEAK	39.00
220g grain fed scotch fillet cooked to your liking, char-grilled beef ribs with your choice of sauce	

•===== STONE FIRED PIZZA =====•

GARLIC PRAWN	16.90
Prawn, mozzarella, Spanish onions and rocket	
CLASSIC MARGHERITA (V)	14.90
Tomato, basil and bocconcini	
SMOKED SALMON	17.00
Prosciutto-crudo, tomato, bocconcini, red onions, baby capers and rocket	
PERI PERI CHICKEN	15.90
Roasted capsicum, red onions, baby spinach, cherry tomatoes and mozzarella	
CAPRICCIOSO	15.90
Tomato, mozzarella, ham, mushrooms and oregano	
MIDDLE EASTERN SHAWARMA	16.90
Chicken tenderloin, mushrooms, onions, capsicums, olives and tahini	

SCHNITZEL & CLASSIC CLUB FAVOURITES

CHEF'S ROAST OF THE DAY	S 13.00 L 17.00
CHICKEN SCHNITZEL	S 11.00 L 17.00
VEAL SCHNITZEL	S 12.00 L 18.00
⊕ Parmigiano \$2	
CHAR-GRILLED AUSSIE SAUSAGES	S 8.00 L 11.00
with mash	
HONEY GLAZED LAMB SHANKS	S 19.00 L 26.00
with mash & jus	

VIVA LA MEXICO

BEEF NACHOS ^{GF}	17.00
Mozzarella, salsa, sour cream and guacamole	
ENCHILADAS	18.00
Flour tortilla wrap of tasty chicken, peppers, onions, tomato jalapenos, guacamole and sour cream	
MEXICAN FRIES	14.00
Mozzarella, crispy bacon, guacamole, sour cream, salsa and Pico de Gallo	

TASTE OF ASIA

PAD THAI	21.00
Prawns, tofu, rice noodle, bean sprouts and coriander	
NASI GORENG	20.00
Indonesian rice dish with fried egg, chicken and prawns	
BEEF & CASHEW NUT STIR FRY	19.00
Oyster sauce, coriander, vegetables and steamed rice	
HOKKIEN NOODLE STIR FRY	20.00
Chicken, prawns, coriander, bean sprouts and carrots	
BUTTER CHICKEN	23.00
Naan bread, rice, mango chutney and raita	
THAI GREEN CURRY PRAWNS	24.00
Sugar snap peas, baby corn, bean sprouts, coriander and steamed rice	
HOMEMADE SALT & PEPPER SQUID	S 17.00 L 23.00
Crispy fried Victorian squid, chips, Caesar salad and aioli	
PRAWN LAKSA	20.00
A spicy Malaysian noodle soup	
CHICKEN & WONTON SOUP	19.00
A spicy Chinese pork wonton soup	

BREADS

GARLIC BREAD ^V	6.00
PIZZA BREAD ^V	7.00
CHEESY GARLIC PIZZA ^V	8.00
BREAD ROLL ^V	0.90

FROM THE GRILL

All steaks are certified M.S.A
All grilled dishes are served with chips and salad
or potato and vegetables

SURF & TURF MIX GRILL	34.00
Eye fillet, lamb cutlet, chicken tenderloin, Victorian baby squid, crisp bacon, prawn skewer and USA scallop	
DARLING DOWNS SCOTCH FILLET STEAK 300G. (GF)	32.00
CASINO NSW T-BONE STEAK 400G. (GF)	32.00
RIVERINA RUMP STEAK 300G. (GF)	28.00
DARLING DOWNS SCOTCH FILLET 220G. (GF)	27.00
CAPE GRIMM ANGUS RIB EYE CUTLET 400G. (GF)	37.00
HUNTER VALLEY EYE FILLET 2 X 100G. (GF)	27.00
GRAIN-FED PORTERHOUSE STEAK 250G. (GF)	28.00
⊕ 2 tiger prawn skewers with béarnaise sauce \$4	
⊕ ½ grilled lobster with garlic herb butter \$11 (GF)	
GRILLED WA LAMB CUTLET (GF)	29.00

• OCEAN FRESH SEAFOOD •

All seafood is seasoned with lemon salt and
served with chips and salad

MARKET FRESH LOCAL CATCH OF THE DAY (GF)	25.00
Please ask the cashier	
IMPORTED SALT WATER BARRAMUNDI FILLET (GF)	20.00
WHOLE NZ LEMON SOLE (GF)	27.00
NZ JOHN DORY FILLETS (GF)	29.00
NORTH QLD BARRAMUNDI FILLET (GF)	29.00
LAKES ENTRANCE FLATHEAD FILLET	S 15.00 L 22.00
Beer battered & crispy fried	
TASMANIAN SALMON FILLET 220G. (GF)	27.00
½ MIAMI LOBSTER (GF)	29.00
Grilled with herb garlic butter	

SIDES

VEGETABLES (GF) (V)	5.00 7.50
BOILED RICE (GF) (V)	3.00 4.00
CHIPS (GF) (V)	5.00 6.50
MASH (GF) (V)	3.00
EXTRA SAUCE	2.00
Gravy, pepper, mushroom, or dienne sauce	

Some products may contain traces of gluten or nuts unless otherwise noted
Please inform staff if you have any food allergies.

MEDITERRANEAN

PRAWN LINGUINI PASTA	S 16.00		L 19.00
Cherry tomatoes, chilli, rocket, parsley, white wine, olive oil, oregano and shaved pecorino			
ROASTED BEETROOT RAVIOLI (V)	S 15.00		L 18.00
Ricotta, marjoram, rocket, walnuts, tomato passata and shaved pecorino			
PENNE CARBONARA	S 14.00		L 18.00
Chicken, mushroom, ham and creamy sauce			
SPAGHETTI BOLOGNESE	S 14.00		L 18.00
Basil, garlic and shaved pecorino			
PENNE PASTA MARINARA	S 16.00		L 19.00
Chunky fresh seafood, basil, tomato passata and shaved pecorino			
CHICKEN RISOTTO (GF)	S 16.00		L 18.00
Mushrooms, roasted sweet corn, rocket and shaved pecorino			
PRAWN & HUDSON BAY SCALLOP RISOTTO ..	S 17.00		L 19.00
Chorizo, cherry tomatoes, baby spinach, basil and shaved pecorino			
LASAGNE	S 12.00		L 14.00
NORTHERN VICTORIAN VEAL SCALOPPINI	28.00		
With mushroom sauce			
1KG SPENCER GULF MUSSEL POT	21.00		
Tomato passata, Rodriquez chorizo, feta and sour dough			
GARLIC CREAM PRAWNS	24.00		
White wine sauce and steamed rice			
GREEK YIROS	18.00		
Chicken tenderloins, tomato, Spanish onions, tzatziki, greek salad and chips			

LITTLE NIPPERS

Every kids meal includes a free soft serve

CHICKEN NUGGETS AND CHIPS	8.00
SPAGHETTI BOLOGNESE	8.00
CHEESE BURGER AND CHIPS	8.00
CALAMARI AND CHIPS	8.00
KIDS SCHNITZEL AND CHIPS	8.00
HAM & PINEAPPLE PIZZA	8.00
GRILLED CHICKEN TENDERLOINS AND CHIPS (GF)	8.00

Kids meals are for ages 13 years and younger.

SWEETS

See front counter for a selection of desserts	7.00
TEA & COFFEE	3.90

Some products contain traces of gluten or nuts unless otherwise noted
Please note: A cakeage charge of \$2.50 per person applies