



Room Service Fee: \$5.00

Appetisers

Soup of the Day	\$12
Please ask our friendly waitstaff for today's special house-made soup, served with a dinner roll.	
Garlic Bread (V)	\$10
Grilled Turkish bread with garlic herb butter.	
Buffalo Wings (GF)	\$16
Fried spicy plum sauce chicken wings atop a fresh garden salad tossed with our signature house dressing.	
Calamari	\$18
Crispy calamari alongside a fresh garden salad tossed with our signature house dressing, served with Chef's special sweetened mustard dipping sauce.	
Mushroom and Prosciutto Bruschetta	\$14
Grilled bread rubbed with garlic and olive oil, topped with sautéed mushrooms and prosciutto with a dash of parmesan cheese.	
Mushroom Bruschetta (V)	\$12
Grilled bread rubbed with garlic and olive oil topped with sautéed mushrooms and a dash of parmesan cheese.	
Fried Basket	\$28
Calamari, battered fish, onion rings, spring rolls and chips, served with two of Chef's house-made dipping sauces - sweetened mustard and Thai. Ideal for sharing.	

Mains

Lamb Shank	\$32
Slow cooked lamb shank braised in a luxurious red wine gravy served with creamy mashed potato and buttered vegetables.	
Roast of the Day	\$30
Please ask our friendly waitstaff for today's special roast. Served with mashed potatoes, buttered vegetables and gravy.	
Crispy Pork Belly	\$34
Slow cooked pork belly with plum sauce served with mashed potato and vegetables.	

Fish & Chips	\$28
Deep fried battered flathead fish served with chips and a salad bowl, a slice of lemon and Chef's own house-made Thai sauce.	
Chicken or Pork Adobo Bowl	\$28
Slow simmered soy sauce-based chicken or pork served over garlic fried rice. Adobo is savoury and semi-sweet, with a distinct soy flavour. It is the national dish of the Philippines.	
Chicken Cordon Bleu	\$32
Crunchy crumbed chicken, filled with ham and cheese and drizzled with mornay sauce, served with chips and a salad bowl.	
House Cheeseburger	\$27
Lightly toasted brioche burger bun, house-made beef burger patty with melted mozzarella and burger cheese, caramelised onions, tomatoes, pickles, lettuce and house-made Dijonnaise, served with chips.	
Oxtail (Kare-Kare)	\$34
Slow cooked oxtail with peanut sauce, served with rice, green beans, bok choy and fried eggplant plus a side of shrimp paste and lemon. A traditional Filipino dish.	
Pasta of the Day	\$26
Please ask our friendly waitstaff for today's special pasta dish, served with garlic bread.	

From the Grill

(*Includes Your Choice of 2 Side Dishes)

T-Bone Steak (GF)	\$43
300g T-Bone steak cooked to your liking.	
Scotch Fillet Steak (GF)	\$43
250g Scotch fillet steak cooked to your liking.	
Lamb Chops (GF)	\$39
Sauce Selection:	
- Peppercorn (GF)	
- Mushroom (GF)	
- Red wine jus (GF)	
Pork Baby Back Ribs	\$35
Tender and flavoursome grilled ribs with Chef's own special Asian BBQ sauce and Asian vinaigrette.	
Grilled Barramundi (GF)	\$34
Grilled lemon marinated barramundi fillet served with tartare sauce and a slice of lemon.	
Grilled Tiger Prawns with Garlic Sauce (Excluded from the choice of 2 sides)	\$35
Grilled tiger prawns with garlic sauce, served with white rice. (Please ask waitstaff for availability).	

***Choose any 2 sides below for any item ordered "From the Grill".**

Side Dishes

Chips	For one: \$6	For two: \$10
Hand cut sweet potato chips	For one: \$6	For two: \$10
Creamy mashed potato		\$6
Buttered vegetables (GF)		\$6
Garlic rice		\$6
Deep fried cauliflower with pomegranate molasses (GF)		\$8
Deep fried cauliflower tossed with our almond mayo dressing and pomegranate seeds.		
Crispy twice cooked royal blue potatoes (GF)		\$8
Twice cooked crispy fried royal blue potatoes tossed with our almond mayo dressing.		
Salad Bowl (GF)		\$8
Mixed leafy greens, red capsicum, red onion, carrot, cucumber, tomato and pea sprouts tossed with our house-made honey garlic vinaigrette.		

For the Little Ones

(12 years and under)

Chicken nuggets and chips	\$14
Fish and chips	\$14
Grilled cheese sandwich with chips	\$14
Ham and cheese sandwich with chips	\$14
Ice cream scoop with fudge sauce topped with rainbow sprinkles	\$6

Desserts

Brûlée of the Day	\$15
Please ask your waitstaff for today's special flavour.	
Lemon Curd Fruity Pavlova	\$15
Classic pavlova with zesty lemon curd and fresh fruit.	
Brownie A la Mode	\$15
Warm fudge brownie topped with vanilla ice cream and chocolate sauce.	
Sticky Date Pudding	\$15
Moist sponge cake made with finely chopped dates covered with caramel sauce, served with vanilla ice cream.	
Pistachio Tiramisu	\$15
Layered with coffee-soaked lady finger biscuits with a pistachio mascarpone cream.	
Earl Grey Basque Cheesecake	\$15
Earl Grey infused flavoured Basque cheesecake with chocolate crumbs.	

If you have a food allergy or intolerance, please advise our waitstaff prior to ordering. Whilst all care is taken to avoid cross contamination, food prepared at Katherine Station Restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. Katherine Station Restaurant can take no responsibility for a guest who may be affected by the ingredients contained in products used.