



Room Service Fee: \$5.00

Appetisers

Pumpkin Soup (V)		\$14
Thick and creamy with sweet pumpkin flavour and great savoury undertones. Served with a bread roll and butter.		
Garlic Bread (V)		\$10
Grilled Turkish bread with garlic herb butter.		
Buffalo Wings (GF)		\$18
Fried spicy plum sauce chicken wings atop a fresh garden salad tossed with our signature house dressing.		
Calamari		\$19
Crispy calamari alongside a fresh garden salad tossed with our signature house dressing, served with Chef's special sweetened mustard dipping sauce.		
Cheesy Garlic Bread (V)		\$14
Grilled Turkish bread with garlic herb butter, topped with 2 varieties of cheese.		
Thai Beef Salad		\$20
A vibrant refreshing dish featuring tender slices of grilled beef steak served over a bed of crunchy fresh vegetables and fragrant herbs, all tossed in a bold, tangy dressing.		
Nachos Overload		\$19
Crispy tortilla chips completely smothered in seasoned minced beef, 2 varieties of cheese, cheese sauce and abundance of fresh vegetables and sour cream.		
Oysters Kilpatrick	½ Dozen	\$28
Classic grilled fresh New Zealand oysters topped with marinated bacon.		
Oysters Natural	½ Dozen	\$25
Fresh New Zealand oysters served with lemon and lime sauce.		

Mains

Lamb Shank	\$35
Slow cooked lamb shank braised in a luxurious red wine gravy, served with creamy mashed potato and buttered vegetables.	
Roast Pork in Apple Gravy	\$34
Juicy, tender pork in savory-sweet pan gravy infused with fresh apples and served with our creamy mashed potatoes and buttered steam vegetables.	
Crispy Pork Belly	\$36
Slow cooked pork belly with plum sauce served with mashed potato and vegetables.	
Fish & Chips (A)	\$29
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	\$29
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	\$34
Crunchy crumbed chicken filled with ham and cheese, drizzled with mornay sauce, served with chips and a salad bowl.	
Beef Katsu Curry	\$34
A Japanese dish made of tender beef steak coated with breadcrumbs then deep fried until crispy, served with steam rice and topped with house made curry sauce with vegetables.	
Chicken Katsu Curry	\$30
A Japanese dish made of tender juicy chicken breast coated by breadcrumbs deep fried until crispy, serve with steam rice and topped with house made curry sauce with vegetables.	
Filipino Pork Sizzling Sisig	\$28
A highly celebrated, savory and tangy Filipino dish, renowned for its unique medley of texture and flavours, served with steam rice and topped with a cracked egg.	
House Cheeseburger	\$28
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.	
Vegetable Curry	\$26
Steamed vegetables tossed in our house made curry sauce, served with steam rice	

Pastas

Garlic Prawn Pasta (I) **\$29**
Grilled prawns tossed in garlic-herb oil with fettuccine pasta, served with garlic bread

Spaghetti Bolognese **\$28**
Spaghetti pasta tossed in a rich, slow cooked minced beef ragù.

From the Grill*

(*Includes Your Choice of any 2 Side Dishes)

Scotch Fillet Steak (GF) **\$49**
250g Scotch fillet steak cooked to your liking.

Sauce Selection:

- Peppercorn (GF)
- Mushroom (GF)
- Red wine jus (GF)
- Beef gravy (GF)
- Creamy garlic sauce

Grilled Cajun Chicken **\$29**
Chicken breast coated in bold spice blend.

Grilled Salmon (I) **\$36**
Grilled lemon marinated salmon fillets serve with hollandaise sauce and lemon.

Grilled Barramundi (GF) (A) **\$36**
Grilled lemon marinated barramundi fillet served with tartare sauce and a slice of lemon.

Grilled Tiger Prawns with Garlic Sauce (I) **\$39**

Side Dishes

Chips	For one: \$6	For two: \$10
Hand cut sweet potato chips	For one: \$6	For two: \$10
Creamy mashed potato		\$7
Buttered vegetables (GF)		\$8
Steamed Rice		\$5
Garlic Rice		\$6
Deep fried cauliflower with pomegranate molasses (GF)		\$9
Deep fried cauliflower tossed with our almond mayo dressing and pomegranate seeds.		
Crispy twice cooked royal blue potatoes (GF)		\$9
Twice cooked crispy fried royal blue potatoes tossed with our almond mayo dressing.		
Salad Bowl (GF)		\$9
Mixed leafy greens, red capsicum, red onion, carrot, cucumber, tomato and pea sprouts tossed with our house-made honey garlic vinaigrette.		

DIETARY: (V) Vegetarian | (GF) Gluten Free
SEAFOOD ORIGIN: (A) Australian | (I) Imported | (M) Mixed Origin

For the Little Ones

(12 years and under)

Chicken nuggets and chips	\$17
Fish and chips	\$17
Grilled cheese sandwich with chips	\$14
Ham and cheese sandwich with chips	\$15
Ice cream scoop with fudge sauce topped with rainbow sprinkles	\$6

Desserts

Brownie A la Mode	\$16
Warm fudge brownie topped with vanilla ice cream and chocolate sauce.	
Sticky Date Pudding	\$16
Moist sponge cake made with finely chopped dates covered with caramel sauce, served with vanilla ice cream.	
Peach and Mango Crumble	\$16
A warm baked dessert featuring a sweet bubbly tropical fruit base top with custard and served with vanilla ice cream on top.	
New York Cheesecake	\$16
Decadently dense, ultra-rich, and creamy baked dessert made with a heavy base of cream cheese, and heavy cream topped with our house made mixed berry sauce.	

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.

DIETARY: (V) Vegetarian | (GF) Gluten Free
SEAFOOD ORIGIN: (A) Australian | (I) Imported | (M) Mixed Origin