



VICTORIA STATION
STEAK & SEAFOOD

FUNCTIONS

Make your special
day memorable at
Victoria Station



Traditional charm meets contemporary dining at Victoria Station, the perfect venue for your next special event.

Ideal for wedding receptions, celebrations or corporate functions, this warm and inviting setting can cater for up to 160 guests allowing you to make your special day as intimate as you want it to be.

Guaranteed to satisfy your palate and your budget, our set menus have been specially designed to showcase the very best of Victoria Station's culinary delights.

Beverages can be purchased on a consumption basis, or we can arrange a beverage package to suit your requirements.

Combining superior service and a vibrant atmosphere you can rest assured your event is being taken care of every step of the way.

Victoria Station is available for hire during the day on weekends.



Be spoilt for choice and discover why Victoria Station is the ideal destination for your next celebratory feast.

Capacity

Minimum: 40

Maximum: 160

Venue hire

\$500

Deposit

\$300

Available function times

Saturday: 11am – 4pm

Sunday: 11am – 4pm

Payment options

Cash and/or credit card





SET DINNER MENU - \$60 PER PERSON

MENU

Victoria Station bread, Jingili evoo, balsamic vinegar and today's dip

ENTRÉE

Freshly made soup of the day

or

Caesar salad, anchovy dressing, croutons, bacon and shaved parmesan

or

Seared beef fillet, potato gnocchi, bocconcini and sundried tomato sauce

MAIN

Sirloin steak, red wine jus and red onion compote

or

Tasmanian salmon, baby bok choy, green apple and fennel chutney

or

Barbecued chicken, corn salsa and lemon dressing

DESSERT

Hawaiian lilikoi cheesecake, passionfruit coulis and fresh fruit

Tea or Coffee



SET DINNER MENU - \$78 PER PERSON

MENU

Victoria Station bread, Jingilli evoo, balsamic vinegar and today's dip
Freshly made soup of the day

ENTRÉE

Duck confit, smoked duck salad, mesculin lettuce, cherry tomato, strawberry and elderberry vinaigrette

or

Seared beef fillet, potato gnocchi, bocconcini and sundried tomato sauce

or

Caesar salad, anchovy dressing, croutons, bacon and shaved parmesan

MAIN

Sirloin steak, red wine jus and red onion compote

or

Red emperor with dukkah spiced macadamia nut crust and thyme beurre blanc

or

Amelia Park lamb rack, grilled peach and mint salsa

DESSERT

"Devils Food Cake"

Layer of rich chocolate mousse, raspberry jam and moist chocolate chiffon biscuit served with raspberry compote and vanilla ice-cream

Tea or Coffee



VICTORIA STATION
STEAK & SEAFOOD

“88”

SET DINNER MENU - \$95 PER PERSON

MENU

Victoria Station bread, Jingilli evoo, balsamic vinegar and today's dip

ENTRÉE

Seafood Salad

Crayfish, prawn, scallop, papaya, rockmelon, champagne dressing and vincotto

or

Tasting Plate

Chilli prawns, ginger kangaroo, salt and pepper squid, aioli gratinated oyster,
prawn spring roll, Babe ghanoush, manzanillo olives

or

Oysters (1/2 dozen)

Natural oysters, white balsamic and shallots

Grilled oysters kilpatrick

or

Seared Wagyu Beef fillet with potato gnocchi, bocconcini and sun dried tomato sauce

or

Fresh half shell sea scallop, gratinated with chilli black bean aioli

MAIN

Black Angus beef fillet, red wine jus and red onion compote

or

Patagonian tooth fish, prawn and scallop, lemongrass sauce and roquet capsicum salad

or

Crayfish tail with truffle beurre blanc

DESSERT

Hawaiian lilikoi cheesecake, passionfruit coulis and fresh fruit

or

Cuban chocolate hazelnut cigar with semi-candied orange ice-cream

Tea or Coffee



VICTORIA STATION
STEAK & SEAFOOD

“888”
SET DINNER MENU - \$155 PER PERSON

MENU

Victoria Station bread, Jingilli evoo, balsamic vinegar and today's dip

ENTRÉE

Seafood Salad

Crayfish, prawn, scallop, papaya, rockmelon, champagne dressing and vincotto

or

Tasting Plate

Chilli prawns, ginger kangaroo, salt and pepper squid, aioli gratinated oyster, prawn spring roll, Babe ghanoush, manzanillo olives

or

Oysters (1/2 dozen)

Natural oysters, white balsamic and shallots

Grilled oysters kilpatrick

or

Seared Angus Beef fillet, potato gnocchi, bocconcini and sundried tomato sauce

or

Fresh half shell sea scallop, gratinated with chilli black bean aioli

MAIN

Wagyu Beef sirloin

(Wagyu is a Japanese breed of cattle that produces highly marbled beef of astounding flavour)

or

Fresh West Australian crayfish with truffle beurre blanc

or

Patagonian tooth fish, prawn and scallop, lemongrass sauce and roquet capsicum salad

DESSERT

Hawaiian lilikoi cheesecake, passionfruit coulis and fresh fruit

or

Cuban chocolate hazelnut cigar with semi-candied orange ice-cream

Tea or Coffee

All prices are inclusive of GST. All menus are subject to change

