



VICTORIA STATION
STEAKHOUSE

entrée

Garlic bread 6.5 **V**

Fresh baked sourdough bread, Jingilli evoo, balsamic vinegar 7.5 **V**

Tasting plate

Prawns, salt & pepper squid, wagyu skewers, smoked chicken,
prosciutto, potato tortilla & marinated olives 32

Caesar salad, bacon & shaved Parmesan, garlic croutons 16
with satay chicken skewer 22

Freshly made soup of the day 9

Wagyu skewer with crisp polenta & fine herbs 20 **GF**

Slow cooked pork belly, fennel & broad bean salad, vincotto 18 **GF**

Roast seasoned duck breast, fine herb salad & walnut croutons 20

Seared Japanese scallops, Belgian endive & preserved lemon dressing 22

Salt & pepper squid, mizuna, cherry tomato, citrus aioli 19

Fried goat's cheese with balsamic & red pepper coulis 18 **V**

Oysters natural, white balsamic & shallots, Oysters Kilpatrick
1/2 doz 19 Doz 33 **GF**



mains

Grilled salmon fillet, broccolini, brown butter emulsion 36 **GF**

Barramundi, prawns & scallops, bisque 39 **GF**

Lamb bushman shank, mashed potato, rosemary demi glaze,
roasted root vegetables 29

Chicken Kiev with soft polenta, bacon, onion, green peas & red wine jus 29

Slow cooked beef ribs, french fries & teriyaki sauce 33

Mushroom duxelle & broccoli filled tomato, asparagus, ratatouille
& mashed potato with mustard cream sauce 28 **V GF**

Seafood platter

Live WA crayfish, king prawns, natural & Kilpatrick oysters, scallop & tomato
basil salsa, smoked ocean trout, barramundi, salmon, dipping sauces **MP GF**

Live WA crayfish **MP GF**

GF Gluten Free **V** Vegetarian

*Please note: dishes on this menu may contain substances which could have implications for individuals with food related health conditions, allergies or food intolerances.



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from the grill

Australian Wagyu beef

- Scotch fillet 240g marble score 9 115 **GF**
- Sirloin steak 240g marble score 9 115 **GF**
- Fillet steak 240g marble score 9 115 **GF**
- Wagyu rump cap 200g marble score 6 50 **GF**

Certified Australian Black Angus beef

- Beef tenderloin 240g 55 **GF**
- Scotch fillet 300g 45 **GF**
- Sirloin steak 260g 42 **GF**
- Rump steak 300g 32 **GF**
- Dry aged rib eye 400g 55 **GF**
- Reef & Beef - fillet & prawns 48 **GF**
- MSA Beef fillet 240g 33 **GF**
- MSA T bone 450g 33 **GF**
- MSA Sirloin 260g 29 **GF**

All served with Victoria Station potatoes & your choice of: red wine jus, pepper sauce, mushroom sauce, grain mustard sauce, maitre d' hotel butter, sauce béarnaise

Dorper lamb rack, Dauphinoise potatoes 36 **GF**

Southwest pork chop, thyme & onion mash, fried sage 32 **GF**



sides 6 **GF**

- Crispy potatoes
- French fries
- Mashed royal blue potato
- Seasonal greens, balsamic glaze
- Mixed steamed vegetables
- Green salad, Italian dressing
- Spinach salad, roasted sweet potato, sherry vinegar

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desserts 11

- Baked New York cheesecake, berry coulis
 Sticky date pudding, walnut caramelised ice cream
 Chocolate symphony, dark & white chocolate mousse, apple jelly **GF**
 Banana clafoutis, chocolate sauce & vanilla ice cream
 Chocolate Pudding with macadamia nuts, chocolate anglaise sauce
 Ice cream - Vanilla, double choc chip, caramel walnut
 Sorbet - Pear williams, strawberry & raspberry, yoghurt passionfruit sherbet
 Two scoops 5
- Chef's selection of cheese served with caramel figs, grissini, crackers & walnut bread
 For one: 14 For two: 26 For three: 36



dessert wines by the glass

- NV Sandalford 'Sandalera' Pedro Ximenez Swan Valley, WA 14
 2010 Stella Bella 'Pink Muscat' Moscato Margaret River, WA 14
 2008 Joseph 'La Magia' Botrytis Riesling McLaren Vale, SA 15
 2008 Xanadu Cane-Cut Sauvignon Blanc, Semillon Margaret River, WA 13

Please ask your attendant for full bottle selection



ports - per 45mL

- NV Penfolds 'Grandfather Fine Old Liqueur' Tawny Barossa Valley, SA 15
 NV Penfolds 'Great Grandfather Grand Old Liqueur' Tawny Barossa Valley, SA 38
 1989 Seppeltsfield 'Para 21 Year Old' Tawny Barossa Valley, SA 13
 2005 Niepoort 'Late Bottle Vintage' Port Douro, Portugal 14
 NV Warre's 'Warrior' Port Douro, Portugal 9
 NV Quinta do Vallado '10 Year Old' Tawny Douro, Portugal 14



cognacs - per 30mL

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|--------------------------|------|------------------|-----|
| Camus Extra | 75 | Louis XIII | 140 |
| Hennessy Paradis | 42 | Martell XO | 25 |
| Hennessy Private Reserve | 30 | Remy Martin VSOP | 10 |
| Hennessy VSOP | 15 | Remy Martin XO | 24 |
| Hennessy XO | 29.8 | Richard Hennessy | 230 |



liqueur coffees 13.5

- | | |
|--------------------------|---------------------------------|
| Mexican: Kahlua | Irish: Jameson |
| Italian: White Sambuca | Jamaican: Tia Maria |
| Prince Charles: Drambuie | Calypso: Tia Maria & Coruba Rum |

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