

EST 1994  
**GREENFIELD**  
STATION BISTRO

**\$35 per person**

Minimum 12 guests

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**Entrée to share**

**Garlic Bread (V)**

**Tuscan Tomato Salad (V)**

Heirloom tomatoes, whipped buffalo ricotta, balsamic reduction, rosemary, extra virgin olive oil, toasted garlic ciabatta

**Portuguese Fried Chicken Ribs**

Peri Peri mayonnaise, parsley, lemon

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**Mains (Choose 1)**

**Fish & Chips**

Beer-battered flathead fillets, hot chips, garden salad, tartare sauce, and lemon

**Peri Peri Chicken Burger**

Grilled Chicken Breast, Lettuce, Tomato, Peri Peri Mayo & Chips

**Station Beef Burger**

Lettuce, tomato, beetroot, bacon, caramelized onion, fried egg, jack cheddar cheese, aioli, and chips

**Classic Chicken Schnitzel**

Chicken breast, house-crumbed with parmesan & herbs, chips, and salad

**Chicken Parmigiana**

Classic chicken schnitzel with ham, napolitana sauce & mozzarella cheese, chips & salad

**Cashew Nut Stir-Fry (V Option)**

Seasonal vegetables and mushrooms wok-tossed in oyster sauce and sweet chilli, finished with toasted cashews, basil, coriander, and fried shallots, served with jasmine rice. (add beef or chicken,)

**Prawn Penne**

Garlic & chilli marinated prawns, roasted grape tomatoes, white wine, parsley, lemon, extra virgin olive oil

**Please inform our staff of any dietary requirements at time of booking**

EST 1994  
**GREENFIELD**  
STATION BISTRO

**\$49 per person**

Minimum 12 guests

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**Entrée to share**

**Cheesy Garlic Bread (V)**

**Salt & Pepper Squid**

Chilli, lemon, aioli

**Tuscan Tomato Salad (V)**

Heirloom tomatoes, whipped buffalo ricotta, balsamic reduction, rosemary, extra virgin olive oil, toasted garlic ciabatta

**Crispy Pork Belly Bites**

Thai dressing, Asian herbs, chilli, pickled green papaya

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**Mains (Choose 1)**

**Pan-Seared Humpty Doo Barramundi (GF)**

Served with mashed potato, roasted vegetables, smoky & rich capsicum-almond romesco sauce, pickled radish, and fennel fronds.

**Greek Souvlaki Plate**

Grilled marinated lamb or chicken skewers, Greek salad, pita bread, chips, tzatziki sauce & lemon

**Thai Wok Spicy Seafood**

Prawns, green mussels, fish balls, scallops, and seasonal vegetables, wok-tossed with Thai basil in spicy sauce

**Wagyu Rump MB4+ 250Gm**

Medium cooked, served with chips & salad or roast potatoes & seasonal vegetables, with your choice of pepper sauce, mushroom sauce, or gravy.

**Seafood Marinara Spaghetti**

Balmain bugs, market fish, squid, mussels & prawns tossed in a creamy tomato sauce

**Slow-Cooked Lamb Shank (GF)**

18 hour slow cooked in a rich red wine & rosemary sauce, creamy mash, seasonal vegetables, jus

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**Side to share**

**Greek Salad**

Tomato, capsicum, cucumber, onion, feta, baby gem lettuce, olives, lemon & oregano dressing

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## **Vegetarian Menu**

### **\$30 per person**

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#### **To Start**

##### **Garlic Bread**

##### **Tuscan Tomato Salad**

Heirloom tomatoes, whipped buffalo ricotta, balsamic reduction, rosemary, extra virgin olive oil, toasted garlic ciabatta

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#### **Mains (Choose 1)**

##### **Greenfield Caesar Salad**

Cos lettuce, croutons, soft egg, shaved parmesan, creamy Caesar dressing

##### **Greek Salad**

Tomato, capsicum, cucumber, onion, feta, baby gem lettuce, olives, lemon & oregano dressing

##### **Cashew Nut Stir Fry**

Seasonal vegetables, mushrooms wok tossed in soy sauce, sweet chilli, finished with toasted cashew nuts, basil, coriander, fried shallots, served with jasmine rice

##### **Nasi Goreng**

Indonesian traditional fried rice, peas, corn, broccolini, scrambled egg, sweet soy topped with fried egg

##### **Porcini Mushroom Pappardelle**

Mushrooms in a creamy garlic and white wine sauce, Shaved parmesan