

THE LITTLE PEOPLE

12yo & UNDER

All kids meals come with a kids pack & vanilla ice cream

CHEESEBURGER & CHIPS	12
CHICKEN NUGGETS & CHIPS	12
FISH & CHIPS	12
SPAGHETTI BOLOGNESE	12

SIDES		SAUCES	
SIDE SALAD	3	DIANE, MUSHROOM, PEPPER, GRAVY	3
MASH POTATO	5	CREAMY GARLIC SAUCE	4
STEAMED VEGGIES	5	DIJON/ENGLISH MUSTARD	2
MASH & VEG	9	AIOLI	2
		HOME MADE CHILLI	3

LUNCH SPECIALS

Monday - Friday from 11:30am

CLASSIC BEEF BURGER & CHIPS	15	ADD ONS & EXTRAS Bacon 3 Egg 2 Beef Patty 5 PARMI TOPPER 4 Napoli sauce & melted cheese SAUCE 3 Gravy Mushroom Peppercorn Diane
Beef patty, melted cheese, house sauce, salad		
FISH & CHIPS	16	
Beer-battered fish, chips, garden salad		
CHICKEN SCHNITZEL	16	
Golden crumbed chicken breast, chips, garden salad		
RUMP STEAK🍷	19	
Grilled rump steak, chips, garden salad		

DINNER SPECIALS	
Monday - Saturday from 5:30pm	
MONDAY	FRIDAY
ALL BURGERS & chips \$20	ALL KIDS MEALS \$5
	with any main meal purchased
TUESDAY	SATURDAY
FISH & CHIPS \$25	SURF AND TURF🍷 \$35
WEDNESDAY	EVERY NIGHT
RUMP STEAK🍷 \$23	MO:MO & drink special \$20
chips & salad	
THURSDAY	
SCHNITZEL🍷 & salad \$20	
add topper \$5	

Lunch & Dinner specials are subject to availability. T&C's apply

WINE LIST

SPARKLING	REG	LGE	BTL
YELLOWGLEN YELLOW BRUT CUVÉE 200ML South Eastern Australia			9
T’GALLANT SPARKLING PROSECCO 200ML Victoria			10
ROTHBURY ESTATE SPARKLING CUVÉE South Eastern Australia			27
SEPPELT FLEUR DE LYS SPARKLING CHARDONNAY PINOT NOIR South Eastern Victoria	8		32

WHITE WINES			
HARTOG’S PLATE MOSCATO South Eastern Australia	8	11.5	32
ANNIE’S LANE RIESLING Clare Valley, SA	8.5	12	34
CAPE SCHANCK BY T’GALLANT PINOT GRIGIO Mornington Peninsula, Vic	8.5	12	34
SECRET STONE SAUVIGNON BLANC Marlborough, NZ	8.5	12	34
ST HUBERTS ‘THE STAG’ CHARDONNAY Victoria	8	11.5	32

ROSÉ			
SQUEALING PIG PINOT NOIR ROSÉ South Australia	8.5	12	34

RED WINES			
SQUEALING PIG PINOT NOIR Central Otago, NZ	8.5	12	34
WOLF BLASS PRIVATE RELEASE MERLOT South Australia	8.5	12	34
PENFOLDS KOONUNGA HILL 76 SHIRAZ CABERNET South Australia	8.5	12	34
LITTLE BERRY SHIRAZ McLaren Vale, SA	9.5	13	36
WYNNS ‘THE GABLES’ CABERNET SAUVIGNON Coonawarra, SA	9.5	13	36
DEVIL’S LAIR ‘HIDDEN CAVE’ SHIRAZ/CABERNET Margaret River, WA			40
PEPPERJACK SHIRAZ Barossa Valley, SA			49

Be sure to check out our great range of cocktails

Hornsby Railway Hotel promotes the responsible service of alcohol



Menu

LUNCH

MONDAY TO SUNDAY

FROM 11:30AM

DINNER

MONDAY TO SATURDAY

FROM 5:30PM

Scan the QR code to book a table, see what's on, or to enquire about a function.



Scan Here

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  HornsbyRailwayHotel

 Station Street Bistro  [bistro.stationst31](https://www.instagram.com/bistro.stationst31)

STARTERS/SNACKS

GARLIC BREAD 🍷	7
CHEESY GARLIC BREAD 🍷	9
Add Bacon 3	
BOWL OF CHIPS 🍷🌿	9
MO:MO (5)	12
Fried or steamed Nepalese dumplings served with spicy tomato chutney	
SPRING ROLLS (4) 🌿🌿	12
Served with sweet chilli sauce	
CRUMBED CALAMARI (5)	15
Served with garden salad, aioli, lemon wedge	
PRAWN CUTLETS (5)	17
Served with sweet chilli sauce, aioli, lemon wedge	
STICKY PORK BELLY BITES 🍷	20
Pork belly glazed with a sweet & sticky sauce, topped with sesame seeds	

SALADS

GARDEN SALAD 🍷🌿🌿🌿	16
Mixed greens, capsicum, red onion, cucumber, cherry tomatoes & carrot with house dressing	
THAI BEEF SALAD	23
Char-grilled beef on a bed of mixed greens, cucumber, tomatoes, red onion, bean sprouts, topped with Thai-style dressing, roasted peanuts & crispy shallots	
HALOUMI & PEAR SALAD 🌿🌿	19
Mixed greens, haloumi, pear, walnuts, topped with honey thyme dressing & parmesan	
Add Chicken 6 Calamari 9 Prawns 9	

SCHNITZELS

House-made panko crumbed chicken breast schnitzels served with garden salad & chips	
CLASSIC	20
With house gravy	
PARMIGIANA	22
Topped with homemade napolitano sauce & melted cheese	
BOSCAIOLA	25
Topped with bacon & mushrooms sautéed in a creamy garlic white wine sauce	
MEXICANA	26
Topped with mild chilli bolognese, sour cream, guacamole, tomato salsa & melted cheese	
HAWAIIAN	26
Topped with Napoli sauce, bacon, pineapple & melted cheese	
SURF & SCHNITZ	26
Topped with tiger prawns sautéed in a creamy garlic white wine sauce	
Add Pineapple 2 Bacon 3	

BURGERS

Served on a toasted milk bun with chips	
Gluten-Free Bun available 5	
CLASSIC BEEF	18
Angus beef patty, lettuce, sliced tomatoes, caramelised onion, tasty cheese & BBQ sauce	
ANGRY ANGUS	21
Angus beef patty, lettuce, sliced tomatoes, jalapeños, bacon, tasty cheese, special hot sauce & chipotle	
AUSSIE	23
Angus beef patty, lettuce, sliced tomatoes, beetroot, pineapple, crispy bacon, caramelised onion, tasty cheese & special burger sauce	
STEAK SANDWICH	22
Chargrilled rump on sourdough with lettuce, sliced tomatoes, beetroot, caramelised onion & garlic aioli	
GRILLED CHICKEN SANDWICH	21
Grilled chicken on Turkish bread, lettuce, sliced tomatoes, crispy bacon, smashed avocado & garlic aioli	
SOUTHERN STYLE CHICKEN	22
Southern style fried chicken tenders, crunchy slaw, pineapple, crispy bacon, tasty cheese, sweet chilli sauce & chipotle aioli	
CRISPY FISH	20
Crispy beer battered flathead bites, crunchy slaw, onion rings, jalapeños & tartare sauce	
VEGETARIAN 🌿	20
Veggie patty, lettuce, sliced tomatoes, tasty cheese, onion rings, tomato relish & chipotle aioli	
Add Beetroot 2 Cheese 2 Egg 2 Onion Rings 2 Pineapple 2 Bacon 3 Beef Pattie 5 Grilled Haloumi 5	

TASTE OF ASIA

MO:MO (10)	18
Fried or steamed traditional Nepalese dumplings filled with chicken mince marinated in cumin, garlic & coriander. Served with spicy tomato chutney	
CHOW MEIN 🌿	17
Nepalese-style stir fry noodles tossed with fresh vegetables, garlic & soy sauce	
Add Chicken 6 Prawns 9	
CHINESE-STYLE CHICKEN & PRAWN FRIED RICE	22
Rice stir fried with chicken, prawns, egg, carrot, corn, onion, peas, garlic, soy sauce & spring onion	
TRADITIONAL NEPALESE KHANA	29
Goat curry, steamed rice, cauliflower, saag, pappadum & gulab jamun (sweet)	

🍷 DAIRY FREE 🌿 VEGETARIAN 🌿 VEGAN 🌿 LOW GLUTEN

ALL SEAFOOD IS FROM IMPORTED ORIGIN

Please advise our team of any dietary requirements or allergies when ordering. While every care is taken in food preparation, we cannot guarantee dishes are free from allergens or gluten due to shared preparation areas and the risk of cross-contamination. Low gluten and gluten free ingredient items are not suitable for guests with coeliac disease.

PASTA

SPAGHETTI BOLOGNESE	24
Slow-cooked beef in a rich tomato sauce, topped with parmesan & fresh herbs	
LINGUINI BOSCAIOLA	26
Button mushrooms, bacon, sautéed in a creamy garlic white wine sauce, topped with parmesan & chopped parsley	
SEAFOOD MARINARA	29
Tiger prawns, calamari, scallops, sautéed with garlic & white wine in a rich Napoli sauce, topped with parmesan	
ALFREDO RISOTTO 🌿	28
Slow cooked arborio rice with chicken & mushrooms in a creamy garlic white wine sauce, topped with parmesan	

FROM THE LAND

All steaks served with garden salad & chips	
250G ANGUS RUMP 🌿	29
MSA Grain-fed, Oakey, Queensland	
250G SCOTCH FILLET 🌿	36
MSA Grass-fed, Emerald, Queensland	
SURF & TURF 🌿	39
250g Angus rump topped with prawns & creamy garlic sauce Choice of chips & salad or mash & veg	
BEEF NACHOS 🌿	24
Crispy corn chips topped with melted cheese, seasoned ground beef, smashed avocado, sour cream, fresh tomato salsa & sliced jalapeños	
PORTUGUESE CHICKEN	28
Grilled chicken marinated in Portuguese-style seasoning on a bed of creamy mashed potato with broccoli, topped with Peri-Peri sauce	

FROM THE SEA

SALT & PEPPER CALAMARI	25
Fried calamari tossed with lemon pepper herbs, chili flakes, served with garden salad, chips & garlic mayo	
FISH & CHIPS	27
Crispy beer battered flathead served with garden salad, chips, lemon wedge & tartare sauce	
SEAFOOD PLATTER	35
Crispy beer battered flathead bites, prawn cutlets, calamari rings served with garden salad, chips, chipotle aioli, tartare sauce & lemon wedge	
ATLANTIC SALMON 🌿	36
Pan-fried crispy skin salmon on a bed of creamy mash with char-grilled broccolini, topped with balsamic glaze	
Add Grilled Prawns 9	