FROM THE BAR		BOTTLE	GLASS
WHITE WINE			
Deakin Estate	Chardonnay	24	6.2
Deakin Estate	Moscato	24	6.2
The Shy Pig	Sauvignon Blanc	22	4.5
Deakin Estate	Sauvignon Blanc	24	6.2
Little Pebble	Sauvignon Blanc (NZ)	30	8
Hoggies	Sauvignon Blanc	32	8
RED WINE			
Deakin Estate	Merlot	24	6.2
The Shy Pig	Shiraz Cabernet Merlot	22	4.5
Wirra Wirra	Cabernet Shiraz Merlot	42	
Deakin Estate	Shiraz	24	6.2
Jamison's Run	Shiraz	28	8
Hoggies	Cabernet Sauvignon	32	8
The Guilty	Shiraz	32	8
SPARKLING WINE			
Deakin Estate	Deakin Estate Azahara (200ml)	9	
Yellowglen	Pink (200ml)	9	
Yellowglen	Yellow (200ml)	9	
ON TAP	MID	SCHOONER	JUG
Carlton Draught	4.8	6.6	20
Cascade Light	4.3	5.3	17
Bulmers Cider	5.0	6.8	24
	7.2	8.5	
FROM THE FRIDGE 7.2 8.5			
LIGHT BEER		BOTTLE	
Cascade Light		5.8	
Hahn Premium Light		5.8	
MIDSTRENGTH BEER			
Great Northern		5.5	
XXXX Gold		5.8	
HEAVY BEER			
Carlton Draught		6.8	
Carlton Dry		6.8	
Coopers Pale Ale		6.8	
Tooheys Old		6.8	
Pure Blonde		6.5	
Carlsberg		6.8	
VB		6.6	
PREMIUM BEER			
Corona		8.6	

Please ask our friendly Staff for our full Wine List

Welcome...The Pioneers of Station46

Euston Station derived its name from the stately mansion in Suffolk, England, called "Euston Hall", owned by the Earl of Grafton. Euston is also one of the oldest townships in New South Wales.

Euston Station's story is quite a romantic one. In 1846, Edmund Morey (born 1826 in Chatham,



Kent, England), a mere young man left Canally Station accompanied only by a local Aboriginal guide, a dray, a few cattle and sheep trekked down the Murray River and squatted on the fresh pastures of part of a new run called Boomiarcool. Morey's section of this run was later called Euston Station run.

It was a bold move even for an experienced pioneer, let alone a young lad, for Boomiarcool was at the extreme western limits of colonisation of NSW at the time. There was no real contact with either Sydney or Melbourne, or any other settlement of consequence in the area. Yet, Morey was successful and prospered. He continually added to his original run by acquiring additional adjoining lands including Garnpang, Pan Ban, Manfred, Kilfera, Kapar Kora, Prungle, Arumpo and others.

When Edmund Morey sold Euston Station in 1862 he went to Queensland and worked with the public service. He died on the 10th February, 1913 in Marybourough.

Euston Station came into the hands of **Bertram and Alf Taylor**. Droughts crippled the partnership of Bertram & Taylor and they sold Euston Station to William Kilpatrick in the 1880s. After William's death in 1916 it was administered by his executors.

Edmund Morey's original Euston homestead still stands today that was built on the banks of a lovely billabong near the Murray River. A newer homestead was built adjacent to the original around 1920 but was destroyed by fire. The woolshed at Euston Station run in the olden days, blade shearers shore 45,000 Merino sheep and when the machines evolved the shed installed 16 sheep shearing stands.

At the eventual subdivision sales of Euston Station in 1946 it had grown to 1,000,000 acres (404,000 hectares) covering 146 square miles (378 square kilometres) due to the other land acquisition by Edmund Morey. The final subdivision of 65,715 acres (26,593 hectares) of the immense original run was divided between James N. Spittle of Hattah and A. G. Woodhead, former manager of Moorna Station at Wentworth.

Woodhead and Spittle agreed to subdivide and sell the areas adjacent to the river for irrigation blocks and graze the back country for wool growing. They agreed to halve the property and tossed a coin to see who would have first choice. Spittle won the toss and he acquired the half nearest the town of Euston and gained the homestead. Woodhead received the section near picturesque Lake Benanee.

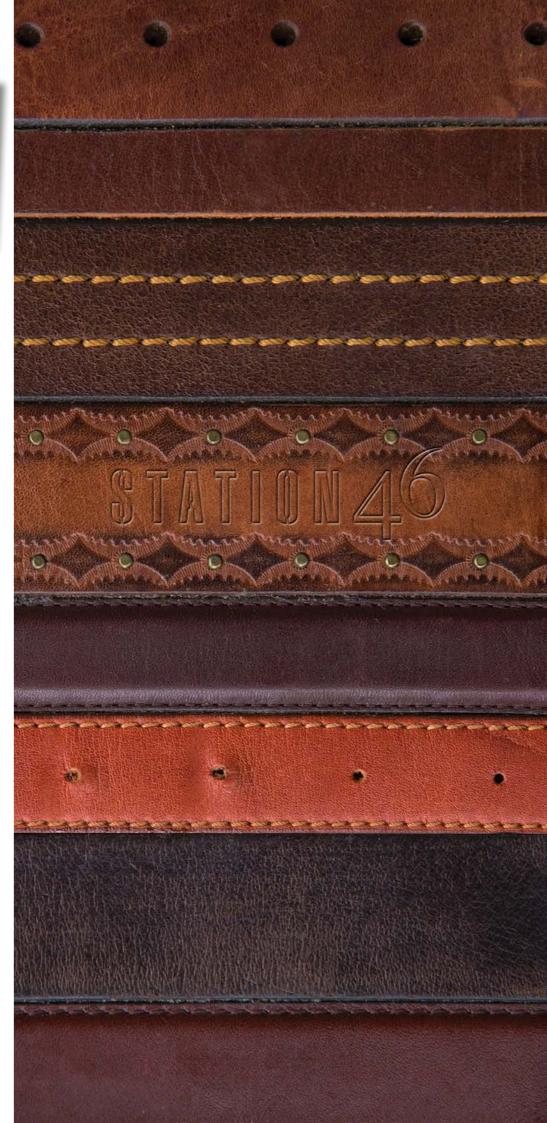
About 1968, Spittle (junior) sold Euston Station to Lawrence and Alma Tyack came from Werrimul. After a quiet period, Euston Station began to come to life again with the new era of irrigated vineyards, orange orchards and vegetable growing.

Station46 holds the heritage of our pioneering region at the Euston Club Resort. It's a meeting place for the local community and visitors. A place to replenish and restock; in the vision of Edmund Morey we hope you'll enjoy our station!





Scan the QR code or visit eustonclub.com.au/Station46 Ph (03) 5026 4244



TO START OR SHARE			POINTS
Breads	Garlic, Cheese and Mustard or Pesto and Parmesan	6.50	650
	Add Cheese	1.00	100
Bread Board Trio	Garlic (2), Cheese and Mustard (2)	13.00	1300
Trio of Dips with	and Pesto and Parmesan (2) House Made Dips, Extra Virgin	12.50	1250
Sourdough	Olive Oil and Sourdough Bread		
Salt & Pepper Squid (Entrée Size)	Lightly Dusted and served with Lemon and Aioli	14.00	1400
Mediterranean Board	Calabrese Salami, Parma Ham, Kalamata Olives, Roasted Capsicum, Char-grilled Eggplant & Bread	9.50pp	950pp
House Vegetarian Spring Rolls	Vegetable & Vermicelli Noodle mixture wrapped in Filo Pastry fried until golden (3)	7.00	700
Korean Style Sticky Wing	Served with a Chilli Mayo on the side (5)	14.50	1450
Loaded Fries	Beer Battered Fries topped with Pulled Pork, Caramelised Onions, Tomato Relish and Mozzarella Cheese and baked	11.50	1150
	Potato Skins filled with Bacon, Onion and topped with Cheddar Cheese oven baked and finished with Sour Cream and Chives	12.50	1250
Asian Tasting Plate	Coconut Leaf Prawn Dumplings (3), Pork Dumplings (3), Steamed Prawn and Ginger Dumplings (3) with Soy Dipping Sauce	16.50	1650
SALADS			
Classic Caesar Salad	Cos Lettuce, Crsipy Bacon, Toasted Croutons, Shaved Parmesan with Caesar Dressing	13.50	1300
	With Chicken	15.50	1500
Thai Beef Salad	Thai Inspired Marinated Beef Strips served on a bed of Lettuce, Carrot, Cucumber, Red Onion and Cilantro with a Mint and Lime Dressing	15.00	1500
	Moroccan Spiced Chicken Breast, chargrilled served on a Salad of Mixed Lettuce, Toasted Almonds, Tomato, Dried Apricots with a Lime and Yoghurt Dressing	14.50	1400
Summer Salmon Salad	Pulled Salmon in a Salad of Snow Peas, Heirloom Tomatoes and Roasted Capsicum with a Lemon Myrtle Dressing	16.50	1650
VEGETARIAN (GFOA GLUT	GLUTEN FREE P PAY WITH I	POINTS - GREA	T DEAL







STATION46 FAVOURITES		PRICE	POINTS	
Roast of the Day	Normal Serve with all the		19.00	1900
	Not So Big Serve with all the trimmings		16.00	1600
Beer Battered Blue Grenadier	Normal Serve with Chips & Salad		19.00	1900
	Not So Big Serve with Chips & Salad		16.00	1600
	Crumbed Chicken Breast served with Chips, your choice of Salad/ Veg and Sauce	GFOA	19.50	1950
Add Topping	Parmigiana		3.00	300
	Mexican		3.00	300
	Hawaiian		3.00	300
Salt & Pepper Squid (Main Size)	Lightly Dusted served with Chips, Salad, Lemon and Aioli	*	24.00	2400
Bush Lamb Rump	Six Hour Sous Vide Bush Spiced Lamb Rump with Oven Roasted Tomatoes, Wilted Baby Spinach and a Triology of Peppercorn Sauce	***	26.50	26.50
Chicken Ranch Burger	Toasted Burger Bun layered with a Seasoned Chicken Breast Pattie, Bacon, Pineapple, Cheese, Lettuce and Ranch Dressing with Chips.		16.50	1650
Station46 Beef Burger	250g Char-grilled Beef Pattie inside a Toasted Burger Bun with Bacon, Cheese, Tomato, Beetroot, Lettuce, and Tomato Relish with Chips		16.50	1650
Fisherman's Basket	Battered Saltwater Barramundi, Prawn Twister, Crumbed Scallop, Salt & Pepper Squid & Panko Calamari with Chips		28.00	2800
Thai Green Curry	A Fragrant Green Chicken Curry slowly cooked and served with Jasmine Rice and Fried Papadums	111	18.00	1800
Chicken Avodaise	A Slow Poached Chicken Breast topped with Smashed Avocado, and Proscuitto Crisps, finished with a Hollandaise Sauce, Potato and Veg	***	27.00	2700
American Pork Spare Ribs	Slowly Basted in our Secret Chipotle Sauce with Chips and Salad	***	29.50	2950
Summer Pork Belly	Slow Roasted Pork Belly served with Grilled Mango and Figs, drizzled with Balsamic Glaze		24.00	2400
	Sautéed Mushroom, Swiss Cheese, Lettuce, Roasted Capsicum and Avocado on a Toasted Milk Bun with a Sweet Chilli Aioli	٥	14.50	1400
	1/2 Rack of American Pork Spare Ribs, 6 Sticky Korean Style Wings with Sweet Potato Fries and Salad	***	32.00	3200
	रिकारिक रहें।	1	AN ME	

1700 Spaghetti Bolognese A traditional favourite. Al 17.00 Dente cooked Spaghetti covered with our Slow Cooked Bolognese Sauce and topped with Parmesan Cheese Penne Carbonara Garlic, Bacon & Mushroom 17.50 1750 sautéed in a White Wine & Cream Sauce finished with Cracked Pepper Roast Vegetable Roasted Roma Tomato, 17.50 1750 Orrecchiette Capsicum and Pumpkin blended with a Tomato and Basil Pesto Sauce Pork Belly Stir Fry Twice Cooked Pork Belly 2100 21.00 with Hokkien Noodles, Asian Vegetables and Hoisin Sauce KIDS CORNER Available to Children 12 and under only when dining with an Adult Chicken Nuggets Served with Chips 10.00 1000 Kids Steak 120g Scotch Fillet cooked Medium 1250 12.50 & Served with Chips Cheese Burger Served with Chips 1000 10.00 Spaghetti Bolognese Spaghetti covered with our 10.00 1000 Slow Cooked Bolognese Mini Chicken Served with Chips 1000 10.00 Schnitzel Mini Parmigiana Served with Chips 10.00 1000 Chicken Tacos 2 Tacos filled with Chicken 10.00 1000 Strips, Lettuce and Tomato, topped with Cheese and Sour Cream Free Ice-Cream and Small Soft Drink with every Children's Meal purchase. Applies only to Children 12 and under when dining with an adult.

FROM THE GRILL

PASTA

Scotch Fillet Served with Chips & your

Sauce.

Aged Black Angus Served with Chips & your

Porterhouse 250g choice of Salad/Veg and Sauce. Surf and Turf Add Garlic Prawn to any

Steak

Garlic & Chilli Prawn Spaghetti and Prawns tossed

Cheese

Lamb Shank Fettuccine Slowly Braised Italian Style

Sauces Pepper, Garlic Butter,

Demi-Glaze

Mushroom, Dianne or

Extra Jug of Sauce

Spaghetti through Garlic, Diced Tomato, Rocket, Chilli & Olive Oil

> Lamb Shanks, combined with Fettuccine and Tomato, topped with Shaved Parmesan

T-Bone Steak Served with Chips & your

350g choice of Salad/Veg and

350g choice of Salad/Veg and

PRICE POINTS

3250

2950

2350

600

100

2250

1900

32.50

29.50

23.50

6.00

1.00

22.50

19.50

Some Pasta and Salads can be made Vegetarian upon request. Please ask Staff