

FROM THE BAR

BOTTLE GLASS

WHITE WINE

Deakin Estate	Chardonnay	23	6
Deakin Estate	Moscato	23	6
The Shy Pig	Sauvignon Blanc	23	6
Deakin Estate	Sauvignon Blanc	23	6
Little Pebble	Sauvignon Blanc (NZ)	30	8
Truvee	Pinot Gris	34	7
Hoggies	Sauvignon Blanc	29	8

RED WINE

Deakin Estate	Merlot	23	6
The Shy Pig	Shiraz Cabernet Merlot	46	6
Wirra Wirra	Cabernet Shiraz Merlot	46	
Deakin Estate	Shiraz	23	6
Jamison's Run	Shiraz	28	8
Hoggies	Cabernet Sauvignon	40	
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	4.6	6.4	19
Cascade Light	4.2	5.2	16
Bulmers Cider	4.8	6.6	22
CC & Dry	7.0	8.0	

FROM THE FRIDGE

LIGHT BEER

BOTTLE

Cascade Light	5.5
Hahn Premium Light	5.5

MIDSTRENGTH BEER

Great Northern	6
XXXX Gold	6

HEAVY BEER

Beerlao (Laos)	6.5
Carlton Draught	6.5
Carlton Dry	6.5
Coopers Pale Ale	6.5
Tooheys Old	6.5
Pure Blonde	6.5
Vietnamese 333	6.5
VB	6.5

PREMIUM BEER

Corona	8
Crown Lager	8
Guinness Stout	8.2

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 Maryborough.

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 shored 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!

STATION 46



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

TO START OR SHARE

			PRICE	POINTS
Garlic Turkish Bread	Toasted Turkish Bread with Garlic Butter		6.50	650
	With Cheese		7.50	750
Bread Board Trio	Grilled Garlic, Garlic & Cheese & Semi Dried Tomato Pesto		13.00	1300
Trio of Dips with Sourdough	House Made Dips, Extra Virgin Olive Oil and Sourdough Bread		12.00	1200
Salt & Pepper Squid	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		24.00	2400
House Vegetarian Spring Rolls	Vegetable & Vermicelli Noodle mixture wrapped in Filo Pastry fried until Golden (3)		7.00	700
Spicy Buffalo Wings	With Tzatziki Dipping Sauce		14.50	1450
Beef & Bean Nachos	A great dish to share. Corn Chips covered with our Beef & Bean mild Chilli topped with Cheese, Guacamole and Sour Cream		14.50	1450
Asian Tasting Plate	Prawn Dumplings (3), Pork Dumplings (3), Vegetarian Dumplings (3)		16.00	1600
San Choy Bau	An Exotic blend of Pork, Garlic, Ginger, Bean Shoots and Coriander presented on Baby Lettuce Cups with a Soya Dipping Sauce		15.50	1550

PASTA

Garlic & Chilli Prawn Spaghetti	Spaghetti and Prawns tossed through Garlic, Diced Tomato, Rocket, Chilli & Olive Oil		22.50	2250
Fettuccine	Chicken Breast, Garlic, Mushrooms, Baby Spinach and Pine Nuts in a Cream Sauce topped with Parmesan Cheese		19.00	1900
Spaghetti Bolognese	A traditional favourite. Al Dente cooked Spaghetti covered with our Slow Cooked Bolognese Sauce and topped with Parmesan Cheese		17.00	1700
Penne Carbonara	Garlic, Bacon & Mushroom sautéed in a White Wine & Cream Sauce finished with Cracked Pepper		18.00	1800
Pork Belly Stir Fry	Twice Cooked Pork Belly with Hokkien Noodles, Asian Vegetables and Hoisin Sauce		21.00	2100

VEGETARIAN GLUTEN FREE PAY WITH POINTS - GREAT DEAL

GLUTEN FREE OPTION AVAILABLE UPON REQUEST

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

Station46 promotes the responsible service of alcohol

STATION46 FAVOURITES

			PRICE	POINTS
Roast of the Day	Normal Serve with all the trimmings		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
Chicken Breast Schnitzel	Crumbed Chicken Breast served with Chips, your choice of Salad/Veg and Sauce		19.00	1900
Chicken Parmigiana	Crumbed Chicken Breast topped with House Made Tomato Concasse and Cheese, served with Chips & your choice of Salad/Veg and Sauce		22.50	2250
Mexican Parmigiana	Crumbed Chicken Breast topped with Salsa, Sour Cream, Guacamole and Cheese, served with Chips & your choice of Salad/Veg and Sauce		22.50	2250
Hawaiian Parmigiana	Crumbed Chicken Breast topped with Tomato Concasse, Ham, Pineapple & Cheese		22.50	22.50
Chicken Fromage	Oven Baked Chicken Breast filled with Camembert Cheese, Semi Dried Tomato and Baby Spinach topped with a garlic cream sauce. Served with Chips and your choice of Salad/Veg		26.00	2600
Chicken Ranch Burger	Burger Bun with Seasoned Chicken Breast Fillet, Bacon, Pineapple, Cheese, Lettuce and Ranch Dressing served with Chips		19.00	1900
Station46 Beef Burger	Burger Bun with an Angus Beef Pattie, Bacon, Tomato, Lettuce, Cheese, Beetroot, Tomato Relish served with Chips		19.00	1900
Atlantic Salmon	Crispy Skin Salmon served on a bed of Potato Mash with wilted Baby Spinach and Hollandaise Sauce		28.50	2850
Fisherman's Basket	Battered Yellow Tail Snapper, Prawn Twister, Crumbed Scallop, Salt & Pepper Squid & Panko Calamari with Chips		28.00	2800
Salt & Pepper Squid (Main Size)	Served with Chips & Salad		24.00	2400
Pork Belly	Slow Cooked Crispy Pork Belly presented with Wilted Bok Choy, Asian Slaw and finished with Hoisin Dressing		24.00	2400
American Pork Spare Ribs	Slowly Basted with House Made BBQ Sauce served with Chips.		29.50	2950
Slider Trilogy	A trio of Pulled Pork, Pulled Beef and Mediterranean Chicken Sliders all with their own accompaniments alongside a basket of Fries.		18.50	1850
Thai Green Chicken Curry	A Fragrant Green Chicken Curry slowly cooked and served with Jasmine Rice and Fried Papadums		18.00	1800



FROM THE GRILL

			PRICE	POINTS
Scotch Fillet 350g	Served with Chips & your choice of Salad/Veg and Sauce.		32.50	3250
T-Bone Steak 350g	Served with Chips & your choice of Salad/Veg and Sauce.		29.50	2950
Porterhouse Steak 400g	Served with Chips & your choice of Salad/Veg and Sauce.		32.50	32.50
Surf and Turf	Add Garlic Prawn to any Steak		6.00	600
Sauces	Pepper, Garlic Butter, Mushroom, Dianne or Demi-Graze			
	Extra Jug of Sauce		1.00	100

MEMBERS ONLY

Asian Tasting Plate	Paired with Featured Beer		17.00	1600
Salt & Pepper Squid	Paired with Featured Beer		17.00	1600

SALADS

Classic Caesar Salad	Cos Lettuce, Crispy Bacon, Toasted Croutons, Shaved Parmesan with Caesar Dressing		13.00	1300
	With Chicken		15.00	1500
Avocado Prawn Salad	A Locally Inspired Salad using Gourmet Lettuce, Roasted Capsicum, Spinach, Onion, Cucumber and Avocado with Poached Prawn Tails and Thousand Island Dressing		16.50	1650
Cajun Chicken Salad	Grilled Chicken Breast Strips seasoned with Cajun Spice placed on top of Gourmet Lettuce, Cherry Tomatoes, Roast Capsicum and Cashew Nuts with a Balsamic Dressing		14.50	1450

KIDS CORNER

Available to Children 12 and under only when dining with an Adult

Chicken Nuggets	Served with Chips		10	1000
Fish	Served with Chips		10	1000
Cheese Burger	Served with Chips		10	1000
Penne Bolognese	Penne Pasta in a Rich Tomato and Mince Beef Sauce		10	1000
Mini Chicken Schnitzel	Served with Chips		10	1000
Mini Parmigiana	Served with Chips		10	1000
Mini Roast of the Day	Served with Veg		10	1000
Kids Steak 120g	Scotch Fillet cooked Medium and served with Chips		10	1000