






SMALLER APPETITES

			MEMBER	NON MEMBER
Roast of the Day	smaller serve with seasonal roast vegetables and gravy.		18.50	20.50
Beer Battered Blue Grenadier	smaller serve with chips, salad and tartare sauce.		19.50	21.00
Chicken Breast Schnitzel	smaller serve of crumbed chicken breast served with chips and your choice of salad or vegetables.		18.50	20.50
Add Topping	parmigiana.		2.00	2.50
Salt and Pepper Squid	smaller serve of squid, lightly dusted, with a rocket salad, chips & lemon and aioli.		18.50	20.50
Scotch Fillet Steak (150g)	150g scotch fillet served with chips and your choice of salad or vegetables.		19.50	21.00
Vegetable & Pesto Penne	seasonal vegetables in a green pea pesto cream sauce with penne, topped with parmesan		18.50	20.50

CHILDREN'S MENU

				PRICE
Chicken Nuggets	served with chips.			12.50
Kid's Steak	scotch fillet cooked medium, served with chips.			12.50
Cheeseburger	served with chips.			12.50
Spaghetti Bolognese	spaghetti served with our slow-cooked bolognese sauce.			12.50
Mini Chicken Schnitzel	served with chips.			12.50
Mini Parmigiana	served with chips.			12.50

Note: Children's meals come with a complementary small drink and ice cream.

Thank you for dining with us!

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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

	MEMBER	NON MEMBER
Breads garlic. (4)	9.00	9.50
garlic and cheese. (4)	9.50	10.50
garlic, cheese and bacon. (4)	9.50	10.50
Salt & Pepper Squid (Entrée Size) lightly dusted and served with lemon and aioli.	19.00	21.00
(Main Size)	29.50	32.50
Tomato Bruschetta two pieces of pain de campagne bread with tomato, garlic oil, persian fetta, basil, parmesan & balsamic glaze	13.00	14.00
Avocado Bruschetta two pieces of pain de campagne bread with smashed avocado, roasted capsicum and persian fetta	13.00	14.00
Baked Camembert baked camembert with honey and rosemary, served with pesto toasts	18.50	20.50
Pork Belly Bites slow-cooked pork belly in a honey and soy glaze, served with fried egg noodles and mild thai jam	17.50	19.00

PASTA, RICE AND NOODLES

	MEMBER	NON MEMBER
Garlic Prawn Spaghetti spaghetti with prawns, sun-dried tomato, rocket and tomato concassé, topped with parmesan	29.50	32.00
Vegetable & Pesto Penne seasonal vegetables in a green pea pesto cream sauce with penne, topped with parmesan	22.50	25.50
Nasi Goreng indonesian fried rice with asian vegetables, sweet soy, fried shallots, coriander and a fried egg	21.00	23.00
add		
chicken	7.00	7.00
prawns	8.00	8.00
soy chicken	8.00	8.00
Lu Rou Fan Taiwanese Braised pork a comforting taiwanese-style dish of slow-cooked pork with soy, ginger, and greens, served over steamed rice and topped with a fried egg.	24.50	27.50
Pork Belly Stir Fry a combination of pork belly, chinese cabbage, asian greens and vegetables folded through hokkien noodles and an asian style sauce.	24.50	27.00

 VEGETARIAN
  GLUTEN FREE
  VEGETARIAN OPTION AVAILABLE UPON REQUEST
 VEGAN
  CHILLI
  GLUTEN FREE OPTION AVAILABLE UPON REQUEST

SEAFOOD ORIGIN:  AUSTRALIAN
 IMPORTED
 MIXED

STATION46 FAVOURITES

	MEMBER	NON MEMBER
Roast of the Day normal serve with all the trimmings.	23.00	24.50
Beer Battered Blue Grenadier normal serve with chips & salad.	28.50	31.00
Chicken Breast Schnitzel crumbed chicken breast served with chips and your choice of salad or veg.	26.50	28.50
Add Topping parmigiana.	4.00	4.50
Chicken Tikka Masala chicken breast slow-cooked in mild indian spices, finished in a tomato and cream sauce, served with jasmine rice and roti	27.50	29.50
Chicken and Cherries half a partially deboned roast chicken, served with black cherry and port glaze, roast potatoes and broccoli	32.50	35.00
Open Lamb Souvlaki lamb cooked in a greek style marinade, served in folded pita bread with tomato, lettuce, onion & garlic sauce with chips & homemade coleslaw.	24.50	27.00
Texan Beef Brisket texan-style seasoned beef brisket, slow-cooked for 8 hours, served with parmesan mash, seasoned corn ribs and mumbo sauce	33.00	36.00
Wings and Pork Ribs Platter ½ rack of american pork ribs and four cajun chicken wings, served with sweet potato wedges, char-grilled corn ribs and salad	42.50	46.50
Porchetta italian-style roast pork with herbs and garlic, slow-cooked and served with red wine glaze, potatoes and broccolini	32.50	35.50
Barramundi with Coconut two rolled barramundi fillets, oven-baked in a coconut and lemongrass broth, finished with pak choy and chilli oil	34.50	37.00

PLEASE NOTE:

Some Pasta and Salads can be made Vegetarian upon request.

Please ask Staff.

SOY CHICKEN: Soy Chicken is a 100% Soy based product with the same properties and texture as Chicken.

FOR MEMBERS PRICING, PLEASE SWIPE YOUR MEMBERSHIP CARD WHEN PLACING YOUR ORDER.

POINTS: Members will receive 1 point for each dollar spent on food and drinks on presentation and swiping of member's card when paying.

FROM THE GRILL

	MEMBER	NON MEMBER
Shimo Sirloin 300g. 4/5 MSA grading.	49.50	54.50
Scotch Fillet 350g	47.00	52.00
all steaks served with chips & your choice of salad or vegetables.		
Sauces pepper, garlic butter, dianne, mushroom or demi-glaze.	2.50	3.00
Surf and Turf add garlic prawns to any steak.	8.50	9.50
Station46 Beef Burger 250g beef patty with bacon, cheese, fried onion, burger sauce and salad on a toasted bun, served with chips	22.50	24.50
Station46 Chicken Burger chicken schnitzel with avocado, roasted capsicum, swiss cheese, lettuce and chilli mayo on a toasted bun, served with chips	22.50	24.50
Vegetable Burger vegetable patty with cheese, avocado, tomato, lettuce and burger sauce on a toasted bun, served with chips	20.50	22.50

SALADS

	MEMBER	NON MEMBER
Caesar Salad cos lettuce, bacon, garlic croutons, parmesan and poached egg, finished with caesar dressing	20.50	21.50
with chicken.	22.50	24.50
Cajun Chicken Salad cajun-spiced chicken breast served with mixed lettuce, cherry tomatoes, roasted capsicum and cashews, with balsamic dressing	21.50	23.00
Pork Belly Noodle Salad pork belly with vermicelli noodles, lettuce, carrot and roasted peanuts, dressed in a vietnamese soy and chilli dressing	21.50	23.00

SIDES

	MEMBER	NON MEMBER
garden salad	5.00	5.50
side of vegetables	5.00	5.50
sweet potato chips	7.00	8.00
mashed potato	5.00	5.50
chips	5.50	6.00

STATION 46



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