

STARTERS

HOUSE SPECIALITY!

Succulent & Crispy Pork Belly Nuggets - 144

with all-spice caramelized apple puree & our homemade bacon ketchup (can be served without crumbs)

Salt & Pepper Squid - 115

with lime mayo, chilli xo, cured onions & potato tangle

FULL OF FLAVOUR!

Harissa Marinated & Coal Fire Grilled Chicken Thighs - 121

served on citrus herb sauce, brinjal tapenade & goats' cheese labneh

Southern Fried Chicken Livers - 85

with Station Peri-Peri sauce and focaccia

Peking Chicken - 120

with sliced tender chicken, carrot julienne, cucumber, celery & spring onion - served with Hoisin sauce

VEGAN DELIGHT!

Beetroot Variations - 90

Charred beetroot spume, beetroot dust, pickled beetroot spiral & green herb emulsion

Wild Mushroom Arancini - 105

with parmesan aioli & seasoned wild mushrooms

Smoked Kudu - 112

teriyaki roasted aubergine, BBQ aubergine puree, pickled onions & mushroom vinaigrette

NEW!

Sticky Chicken Wings - 150 (Chilli)

with burnt lime Asian salad

Soup of the Day - 65

Chef's Choice

Snack Plate - 75

Brinjal tapenade, butternut hummus, goats cheese labneh, confit garlic & focaccia

SALADS

Poke Bowl with your choice of protein - 98

with fragrant basmati rice, cucumber, avocado two ways, carrot ribbons, shredded red cabbage, cured onions & sriracha dressing

- Add Chicken + 48
- Add Tofu + 69
- Add Smoked Salmon + 105

Coal Fire Roasted Beetroot, Carrot & Orange Salad - 112

Baby beets cooked over ambers, marinated carrot shavings, arugula, goats' cheese, orange segments, pickled baby onions & balsamic vinaigrette

SCRUMPTIOUS!

Yakitori Chicken & Chimichurri Salad - 136

with carrot ribbons, cucumber spaghetti, cos lettuce, sesame & tamarind dressing

Caesar Salad - 167

Cos lettuce, bacon, poached egg, crostini, anchovies, parmesan & Caesar dressing

Cobb Salad - 159

Iceberg lettuce, cherry tomatoes, avocado, bacon, boiled eggs, feta

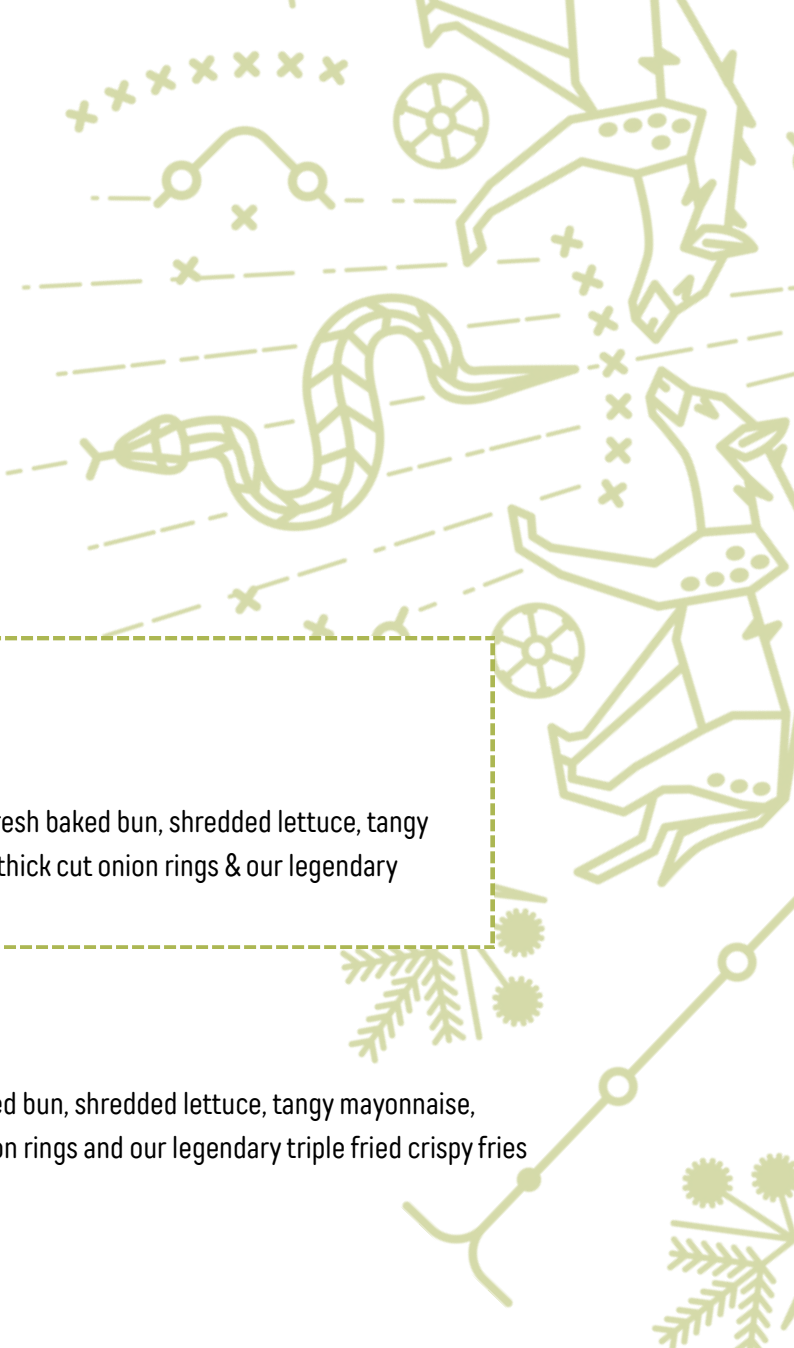
THE STATION WAY!

Greek Salad - 142

Carrots, feta, vine tomatoes, cucumber, red onion, black olives

- Add avocado + 40
- Add bacon rashers + 40
- Add egg + 21

FULL CARGO BURGERS



FULL CARGO!

Freight Train Organic Burger

±250G - 168

Large & succulent smoky flame-grilled beef patty on fresh baked bun, shredded lettuce, tangy mayonnaise, fire roasted tomato relish, beer battered thick cut onion rings & our legendary triple fried crispy fries or our Asian side salad

Chicken Cheese Burger - 168

Grilled chicken breast with cheese duo on freshly baked bun, shredded lettuce, tangy mayonnaise, fire roasted tomato relish, beer battered thick cut onion rings and our legendary triple fried crispy fries

TOP UP YOUR BURGER

- Add bacon rashers + 40
- Add duo of cheeses + 40
- Add avocado guacamole + 40

VEGAN OPTION!

Vegan Chickpea and Mushroom Burger - 168

Served on a freshly baked bun with shredded lettuce, vegannaise, fire roasted tomato relish, beer battered thick cut onion rings, served with your choice of our legendary triple fried crispy fried or our Asian side salad

**Gluten-free roll available for
all of the above menu items + 35**

Please ask your waitron

CONDUCTOR SPECIALITIES

3638 STATION CORN NACHOS

Chakalaka Beans - 159

layered with crispy corn nachos, vegan cheese, smokey fire roast corn salsa, chipotle veganaise and avocado guacomole

HOUSE SPECIALITY!

Venison - 165

Kudu mince in smokey tomato onion relish, crispy corn nachos, cheese sauce, with avocado guacamole and fire roast corn salsa

Prego Roll - 160

A 150G flame grilled marinated sirloin steak in Shalati peri peri sauce, grilled onions, grilled tomato all on a fresh ciabatta bun (Chicken breast Prego also available)

- Add our legendary triple fried crispy fries + 45

Vegan Okonomiyaki - 115

Cabbages, spring onions, served with pickled ginger, Kewpie mayo & seaweed flakes

GLORIOUS GAME!

Wood Oven Slow Braised & Deboned Kudu Shank - 327

with ginger and pumpkin bread, roasted root vegetables & red wine sauce

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HAND CRAFTED PIZZAS

All pizzas are topped with our classic base of our tangy herb tomato base sauce and proudly South African stretchy mozzarella. All pizza bases contain gluten except gluten-free bases. All pizzas contain dairy except our focaccia.

Wild Rosemary & Garlic Confit Focaccia - 85

Drizzled with extra virgin olive oil and coarse salt

LET'S GET CREATIVE!

Margherita - 114

Classic base with young tomatoes and fresh basil leaves

BUILD YOUR OWN UNIQUE PIZZA

Grilled chicken | Curried Butter chicken | Warthog grillers | Bacon bits | Salami | Ham | Avocado + 33 per topping
Avocado | Mushrooms | Feta | Pineapple | Olives | Peppadews + 26 per topping
Chopped chilli | Peppers | Sauteéd onions | Garlic confit | Basil pesto + 21 per topping

Signature Bush - 168

Classic base topped with our kudu bobotie, garlic, peppadews, wild rocket and our tangy mayonnaise

Pulled BBQ Pork & Feta - 161

Classic base topped with slow braised pork shoulder, feta cheese and sautéed onions

Chicken, Mushroom & Garlic - 168

Classic base topped with chicken, mushrooms and garlic confit

Vegan Garden Fresh - 156

Tomato base, vegan cheese with hand-picked mushrooms, garlic confit, black olives and fresh basil

FULL STEAM AHEAD!

Warthog Sausage, Bacon & Avocado - 168

Classic base with sliced warthog cheese grillers, bacon, avocado and a chipotle mayonnaise

Gluten-free, Low-carb or Grain-free Pizza Bases + 52

Please ask your waitron - Available for individual pizzas only

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MAIN STATION STOPS

STOP THE TRAIN!

Crocodile Steak Parmesan Schnitzel - 295

Coated in egg, parmesan and crumbs pan-fried in herb butter, served with creamy garlic brown butter fettuccini pasta with roasted butternut, peas, parmesan and crispy sage

Buttery Chicken Curry & Coconut Rice - 224

Creamy butter chicken curry served with poppadom, mango chutney, salsa and yoghurt raita

Impala & Warthog Pie - 220

Slow braised wild herbs and vegetables finished with cream, topped with flaky puff pastry, served with potato and butternut mash and creamed spinach

Penne Pasta Tomato Sauce - 140

Penne pasta tossed in aromatic tomato sauce with mushrooms, cherry tomato, olives & ricotta

Choice Venison Bolognese with Pappardelle Pasta - 165

Kudu mince in a tomato, garlic and wine bolognese sauce, coated pappardelle pasta topped with shaved parmesan

VEGETARIAN!

Brinjal Parmigiana - 150

Parmesan & corn flakes fried brinjal with parmesan, roasted tomato broth & basil

Hake & Chips - 179

(Crispy battered or Grilled) Served with smashed peas, triple fried crispy fries and a lemon-garlic aioli mixed with capers and gherkins

Grilled Trout - 280

Grilled whole trout served with steamed green beans, mashed potatoes & caper salsa verde

SO YUMMY!

Prawns & Salsa Verde - 240

6 grilled prawns dressed in salsa verde with rice
Add your extras from the extras list.

SIGNATURE

WOOD-FIRED GRILLED

PLATTERS TO SHARE

Meat Platter - 650

(TO SHARE)

Sirloin steaks, chicken espetada, pork ribs with our legendary triple fried crispy chips & a sauce selection

Seafood Platter - 565

(TO SHARE)

Pan roasted prawns, calamari, mussels, grilled hake with Greek salad & lemon butter sauce

Vegetable Platter - 425

(TO SHARE)

Wood fire grilled Courgettis, brinjals, halloumi, mushrooms, avocado, dukkha cauliflower, cherry tomatoes, hummus, garlic flaky bread

YOUR CHOICE OF SIDES

- Char-grilled young broccoli with tonnato + 45
- Coal fire grilled carrots with whipped feta + 45
- Triple cooked crispy fries + 45
- Fragrant basmati rice + 45
- Greek salad + 45

SIDES!



MEAT LOVERS

30-DAY WET-AGED GRILLS

Choice SA Beef Ribeye on the bone - 350 (550G)

Succulent and juicy meat on the bone, flame grilled with our Station BBQ sauce - served with parmesan mash

Braai T-bone Steak - 348 (500g)

with chakalaka & rosemary velouté

Wood-fire Grilled Sirloin Steak - 256 (300g)

with smoked bone-marrow salsa & brandy peppercorn sauce

Charred Beef Rump & BBQ Prawns - 265 (300g & 3 prawns)

with wilted spinach & bordelaise sauce

Dukkah-crusted Beef Fillet - 309 (300g)

with mushroom & brinjal tapenade & chimichurri

Open flame grilled pork chop - 270 (550g)

with pumpkin two ways & Station BBQ sauce

SELECTION OF SIDES!

ADD YOUR FAVOURITE SIDES

- Parmesan mash potato + 45
- Wood-fired baby marrow with olive salsa + 45
- African carrots with salsa verde + 45
- Saucy papert + 45
- Beer battered thick cut onion rings + 45
- Braai broccoli with tahini & pumpkin seed crust + 45
- Asian slaw + 45
- Legendary triple fried fries + 45

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MEAT LOVERS

WOOD-FIRED GRILLS

SIGNATURE DISH!

Our Tomahawk Steak - 750 (1kg)

Tomahawk served with mashed potatoes, charred tender-stem broccoli & peppercorn sauce

Deboned Chicken Espetada - 215

Deboned half chicken basted in our tangy lemon and herb marinade OR mild peri-peri with a side of your choice

MAKE IT EXTRA!

PICK A SIDE

- Triple fried crispy fries + 45
- Mixed vegetables + 45
- Saucy papert + 45
- Beer battered thick cut onion rings + 45
- Creamed spinach + 45
- Asian Slaw + 45

OH HH SAUCY!

PICK A SAUCE

- Brandy peppercorn + 30
- Chimichurri + 30
- Mushroom rosemary ragout + 30
- Peri-peri + 30
- Coriander garlic butter + 30



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DESSERTS

South African favourites with a slight twist on the tracks.
All our desserts contain eggs, dairy and gluten.

Ask our waiters about the cake specials - 78

Salted Caramel Chocolate Ganache - 85

dark chocolate soil, gratinated marshmallow & cardamom ice cream

Peppermint Crisp Tart - 85

shortbread, caramel cream, minted chocolate ganache & vanilla bean ice cream

Milktart Mille-feuille - 85

crispy toasted croissant, milktart, coffee ganache berry compote & croissant ice cream

Malva Pudding - 85

with spiced namelaka (creamy white chocolate ganache), orange gel & cookie dough ice cream

SWEET WAFFLES

Freshly made to order. All waffles served with a choice of cream or ice cream.

Plain Waffle - 80

Freshly made topped with golden maple syrup

Blueberry Waffle - 85

With mixed berry compote and golden maple syrup

Red Velvet Waffle - 85

Cream cheese with lime and golden maple syrup

Cappuccino Choc-Chip Waffle - 85

Topped with caramelized bananas and an orange chocolate sauce