

Lunch

Toasted Turkish pide and wraps

Available from 12 to 3pm Monday to Friday only

Toasted Turkish pide -

BLT with swiss cheese and mustard aioli	\$10.00
Smoked Salmon with roast capsicum, roquette and horseradish crème fraiche	\$10.00
Salami, tasty cheese, tomato relish and roquette	\$10.00

Wraps -

Peri Peri chicken with lettuce, tomato, cheese and mayo	\$10.00
Roast vegetable with fetta, lettuce, tomato and pesto [V]	\$10.00

Something to start or share

Salt and schezwan pepper squid with a Thai spiced chilli jam (GF)	\$14.00
Chicken and herb balls in a rich tomato and basil sauce with fresh parmesan (GF)	\$15.00
Char-grilled chorizo on a chilli bean braise	\$16.00
'Market fresh 'Natural Oysters with a shallot and red wine vinegar dressing \$ 16.00 half dozen - \$ 28.00 dozen	
Tomato, basil, Spanish onion and goats cheese bruschetta [V]	\$16.00
Pork, leek and sage chipolatas with a tomato relish	\$12.00
Homemade dips with warm crisp bread [V]	\$12.00
House marinated olives [V]	\$ 6.00
Antipasto share plate with a selection of cheese, salami, pickles, pepperbelles, olives, smoked salmon and crisp breads	\$29.00

* Full menu (overleaf) available all day.

Mains

Pan fried Moroccan spiced Salmon Fillet on a salad of mixed leaves, roast pumpkin, sugar snap peas, cherry tomatoes and fresh mint finished with chermoula (GF)	\$29.00
Char-grilled pesto lamb loin on a salad of rocket, semi-dried tomato, olives, croutons, basil and bocconcini	\$36.00
'Otwoy Pork' cutlet marinated with sage and garlic on braised red wine cabbage, roasted kipfler potatoes topped with peppered apple chutney and rich jus (GF)	\$27.00
Dukkah roasted beetroot and goats cheese salad with pear, sugar snap peas, walnuts and rocket, finished with a red wine vinaigrette and fresh mint (V) - (GF)	\$19.00
Wagyu Beef Burger with cheese, lettuce, tomato and aioli, in a sour dough bun with chips and tomato relish	\$19.90
Lemon and oregano crumbed veal schnitzel sided with crisp mustard and parsley slaw	\$23.90
Fish of the day and chips	Refer to specials
Chicken Parmigiana - Chicken schnitzel, topped with leg ham, rich Napoli sauce and melted mozzarella served with chips and house salad	\$21.90
Prawn and fish Tikka Masala served with jasmine rice (GF)	\$24.00
Ginger and soy marinated eye fillet, served on an Asian style salad with fresh chilli and coriander	\$28.00
Steak sandwich served in toasted sour dough, with mustard aioli, smokey bbq sauce, lettuce, tomato and caramelised onions served with chips	\$19.90
Chicken and pineapple salad on mixed leaves with fresh coriander and candied ginger, dressed with a tamarind, lime and sweet soy dressing	\$24.00
Mushroom ravioli tossed with button mushrooms and garlic in a cream white wine sauce with baby spinach and fresh parmesan (V)	\$19.00

Steaks

All steaks are MSA approved Gippsland pasture fed Australian Black Angus

Eye fillet 250g	\$36.00
Sirloin 300g	\$34.00
Rump 400g	\$34.00

All steaks are char-grilled to your liking and served with grilled tomato, onion rings and homemade chips with your choice of pepper or mushroom sauce or horseradish cream.

Sides

Chips with tomato sauce	\$ 7.00
House cut chunky chips with mustard aioli	\$ 8.90
House salad	\$ 6.00
Greek salad with Goats Cheese	\$14.00
Roquette and parmesan salad	\$ 8.00
Seasonal greens	\$ 6.00
Onion rings	\$ 8.00

Something to finish with

Sticky date pudding with butterscotch sauce and a side of vanilla ice cream	\$ 9.00
Crème Brulee with Biscotti	\$ 9.00
Chocolate and Pear Tart with cream	\$ 9.00
Eton Mess - Strawberries and blueberries with cream and smashed meringue	\$ 9.00
Cheese plate - A selection of King Island cheeses served with quince jam and crackers	\$25.00

Breakfast

Free-range eggs on sour dough toast with a choice of scrambled, poached or fried eggs. \$10.00

Homemade baked beans served with wilted baby spinach and cheesy toast. (V) \$16.00

Scrambled eggs with smoked salmon and dill on toast. \$18.00

Mushroom, goats cheese and baby spinach Bruchetta. \$14.00

The Platform 28 'Big Brekkie' - 2 fried eggs, bacon, chipolata sausages, grilled tomato, homemade baked beans, mushrooms, hash brown and toasted sour dough. \$22.00

BLT - Bacon lettuce and tomato in toasted sour dough served with cheese, tomato relish and seeded mustard mayo. \$12.00

Locally produced Schmoosli (muesli) with fresh strawberries and blueberries, topped with Greek yoghurt. \$ 8.00

Toasted Sour dough with a choice of jams and condiments \$ 8.00

Add the following Extras for \$3 each to your breakfast - bacon, mushrooms, homemade beans, hash brown, chipolatas, grilled tomato, wilted baby spinach.