

PLATFORM28

Something to start or share.

Soup of the day- Please ask our staff for today's soup	\$ 11.00
Garlic Bread	\$ 8.00
Homemade dips with crisp bread	\$ 16.00
Salt & Szechuan pepper squid with chilli jam (GF)	\$ 19.00
Prawn and ginger dumplings with sweet soy (x 6)	\$ 19.00
Mount Zero marinated olives with Dukkah and crisp bread (V) (CN)	\$16.00
Pulled Pork sliders with apple mayo and slaw (x2)	\$ 16.00
Duck spring rolls, with enoki and oyster mushroom sided with hoi sin (3)	\$ 18.00
Cheesy corn chips with black bean and corn salsa and fresh guacamole (GF) (V) (VGO)	\$ 20.00
Southern fried chicken ribs with a honey mayo dipping sauce (x7) (GF)	\$ 17.00
Battered Fish tacos with, guacamole chilli mayo and slaw (x2)	\$ 17.00
Mac n Manchego cheese and char-grilled corn croquettes with aioli (V)	\$ 17.00
Heirloom tomato, stracciatella, toasted hazelnuts and pesto salad finished with balsamic and toasted sourdough (V) (CN)	\$ 24.00
Pork Cumberland chipolata sausages with mustard dipping sauce (GF)	\$ 18.00
Antipasto with cured meats, smoked salmon, cornichons, olives, marinated feta and crisp bread (GFO)	\$ 38.00
PLATFORM 28 PUB CLASSICS	
Black Angus beef burger with cheese, bacon, cos, tomato, gherkin, aioli, and American mustard sided with chips and tomato relish	\$ 27.90
Chicken parmigiana –Free range chicken schnitzel topped with leg ham, Napoli sauce and mozzarella served with chips and house salad	\$ 29.90
Steak sandwich served with mustard aioli, smoky BBQ sauce, lettuce, tomato and caramelised onion sided with chips.	\$ 27.90
Market fresh fish and chips	\$ 29.90

Mains.

Crumbed veal schnitzel sided with chips, a celeriac, apple and cabbage slaw and a rich mushroom and tarragon jus	\$ 39.00
Chicken tikka masala with rice and roti	\$ 29.50
Chargrilled sage and thyme marinated pork cutlet with spiced apple chutney on a creamy mash potato, braised red cabbage and broccolini finished with rich jus	\$ 32.00
Chicken schnitzel with slaw, chips, and gravy	\$ 29.00
Vegan Chili with chargrilled corn and black beans topped with guacamole served with rice and corn chips (GF, VG)	\$ 26.00
3 cheese ravioli in a cream tomato, pesto sauce finished with cherry tomato, baby spinach, pine nuts and parmesan (V) (CN)	\$ 27.00
Seafood spaghetti with market fresh fish, prawns, local mussels and clams with white wine, tomato, chili, baby spinach and herbs	\$ 39.00
Chicken and wild mushroom risotto finished with herbed crème fraiche, roquette, parmesan, and truffle oil (GF)	\$ 32.00
Roast Pumpkin, pea, fetta and baby spinach risotto finished with char-grilled broccolini and parmesan (V) (GF) (VGO)	\$ 29.00
Salads	
Pan seared Barramundi fillet on a Vietnamese style slaw, crispy noodles finished with nuoc nam dressing	\$ 39.00
Pan seared Salmon fillet on a salad of dressed leaves, Japanese style pickled cabbage, ginger grilled asparagus, wasabi pea and edamame finished with a soy, sesame kew pie mayo dressing (GF)	\$ 38.00
Char-grilled peppered Chicken and chorizo salad with a cherry tomato, Spanish onion, char-grilled corn, cucumber and dressed leaves finished with a mustard chive cream dressing (GF)	\$ 29.00
Super salad of mixed rice, quinoa, seeds, dried cranberry, spiced roasted cauliflower and herbs finished with goat's cheese (V) (GF)	\$ 26.00
Contains nuts- (GF, V, VGO) add chicken fillets for\$6	
Char-grilled dukkah spiced lamb fillets on a salad of dressed leaves, roast pumpkin, Spanish onion, marinated fetta, roasted hazelnuts and olives finished with tzatziki (CN) (GF)	\$ 39.00

Local Steaks

Eye Fillet –Local Pasture fed Beef 250g	\$ 52.00
Scotch- Local Pasture Fed Beef 300g	\$ 49.00
Porterhouse- Local Pasture Fed Beef 250g	\$ 45.00

All steaks are char-grilled to your liking served with a salad of mixed leaves, radish and Spanish onion and chips with your choice of horseradish cream, mushroom, creamy pepper or red wine jus

All Steaks are GF

SIDES

Chips with tomato sauce	\$ 12.00
Peri Peri Chips with chilli mayo	\$ 12.90
House salad	\$ 10.00
Greek salad with Persian feta	\$14.00
Roquette, walnut, cranberry, apple and parmesan salad	\$15.00
Loaded spiced potato wedges topped with melted mozzarella, cheese, jalapenos and sour cream, chive mustard sauce and smoky BBQ (Add bacon \$2)	\$ 19.00
Seasonal greens	\$ 10.00
Onion rings	\$ 10.00
Mash	\$10.00

To Finish

Vanilla crème brulee with biscotti	\$15.00
Sticky date pudding with butterscotch sauce and vanilla ice cream (CN)	\$15.00
Chocolate and pistachio semi-freddo with salted caramel and toffee popcorn (CN)	\$15.00
Eton Mess with summer berries, whipped cream, smashed Meringue and flavour pearls (GF)	\$ 14.00
Affogato – Vanilla ice cream and a shot of espresso	\$12.00
Chocolate and hazelnut brownie with chocolate sauce, raspberry And almond milk ice cream (GF)	\$15.00
Cheese Plate- A selection of local cheeses served with quince Jam and crackers	\$25.00
Little one under 12	
Fish and Chips	\$ 14.00
Bangers and Mash (GF)	\$ 14.00
Grilled Chicken And Chips (GF)	\$ 12.00
Chicken and corn risotto	\$ 14.00
Pasta With Napoli Sauce	\$ 12.00
Mini Chicken Parma	\$ 15.00
Squid Basket and chips (GF)	\$ 14.00
Mini Burgers and Chips	\$ 14.00
Steak and Chips (GF)	\$ 16.00
Kids ice cream sundae with chocolate or berry sauce	\$ 8.00

GF- Gluten Free | CN- Contains Nut | V- Vegetarian | VG- Vegan Friendly | VGO- Vegan on request Please note that menu items may contain traces of nut, egg, soy, wheat, seeds and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination we are unable to guarantee the absence of allergens in menu item: **PUBLIC HOLIDAYS- A 20% Surcharge applies to all food and Beverage on Public Holidays.**