

# PLATFORM28

## Something to start or share.

Soup of the day- Please ask our staff for today's soup	\$ 11.00
Garlic Bread	\$ 8.50
Homemade dips with crisp bread	\$ 16.50
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)	\$16.50
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
<b>PLATFORM 28 PUB CLASSICS</b>	
Black Angus beef burger with cheese, bacon, cos, tomato, gherkin, aioli, and American mustard sided with chips and tomato relish	\$ 28.50
Chicken parmigiana –Free range chicken schnitzel topped with leg ham, Napoli sauce and mozzarella served with chips and house salad	\$ 31.00
Steak sandwich served with mustard aioli, smoky BBQ sauce, lettuce, tomato and caramelised onion sided with chips.	\$ 28.50
Market fresh fish and chips	\$ 30.00

## Halal- Chicken and Lamb items are halal.

**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 15% Surcharge applies to all food and Beverage on Public Holidays.**

## 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	\$ 30.00
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 (please allow 25 minutes)	\$ 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
<b>Salads</b>	
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 and dukkah spice (V) (GF)	\$ 26.00
<i>Contains nuts- (GF, V, VGO) add chicken fillets for\$6</i>	
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 (GFO)	\$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