

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
PLATFORM 28 PUB CLASSICS	
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	\$ 32.00
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
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 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
Banger 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

Sparkling & Champagne

Morgans Bay Brut Reserve NV	South East Australia	12.0	49
Cavaliere D'Oro Prosecco DOC NV	Veneto, Italy	14.0	60
Mitchelton NV	Goulburn Valley, VIC	14.0	60
George Jensen Cuvee	Tasmania		85
George Jensen Sparkling Rose	Tasmania		95
Moet & Chandon Imperial	France		140
Veuve Clicquot	France		150

White

		150ml	250ml	Bottle
Leo Buring	Clare Valley, SA	13.5	19	54
Penfolds Autumn Riesling	South Australia	13	18	52
Seppelt Drumborg Riesling	Henty, Victoria			80
Penfolds Bin 51 Riesling	Eden Valley, SA			90
Morgans Bay Sauvignon Blanc	South East Australia	12.0	17.5	49
Squealing Pig Sauvignon Blanc	Marlborough, NZ	13.5	18.5	56
Shaw and Smith Sauvignon Blanc	Adelaide Hills, SA			80
Cloudy Bay Sauvignon Blanc	Marlborough, NZ			88
Preece Pinot Grigio	King Valley, Vic	14.0	19.5	59
T'Gallant Cape Schanck Pinot Grigio	Cape Schanck, Vic	13.5	18.5	56
T'Gallant Tribute Pinot Gris	Mornington Peninsula, Vic			78
St Hubert's The Stag Chardonnay	Multi-Regional Victoria	13.0	18.0	55
Pepperjack Chardonnay	Adelaide Hills, Padthaway, SA	14	19	58
Penfolds Bin 311 Chardonnay	Tasmania / Adelaide Hills / Tumbarumba			80
Coldstream Hills Chardonnay	Yarra Valley, Victoria			75
Curly Flat Chardonnay	Macedon Ranges, Vic			105
Petaluma Picadilly Chardonnay	Picadilly valley, SA			90
Penfolds Max's Chardonnay	Adelaide Hills, SA			72
Shaw + Smith M3 Chardonnay	Adelaide Hills, SA			110
T'Gallant Juliet Moscato	Multi-regional blend, Victoria	12.5	17.5	53

Rose

		150ml	250ml	Bottle
T'gallant Cape Schanck Rose	Cape Schanck, Vic,	13.5	18.5	56
Preece Grenache Rose	Nagambie, Vic,	14	19.5	59
Penfolds Max's Rose	Adelaide Hills, S.A.	16	25	68

Red

		150ml	250ml	Bottle
St Hubert's The Stag Pinot Noir	Yarra Valley, Vic	13.5	18.5	54
Wickhams Road Pinot Noir	Yarra Valley	14	19	58
Coldstream Hills Pinot Noir	Yarra Valley, Vic	16	26	66
Penfolds Bin 23 Pinot Noir	South Australia			80
Black Grape Society Pinot Noir	Central Otago, NZ			72
D.M.L Pinot Noir	Mornington Peninsula			105
Giant Steps Pinot Noir	Yarra Valley, Vic			76
Curly Flat Pinot Noir	Macedon Ranges Vic			105
Coldstream Hills Reserve Pinot Noir	Yarra Valley, Victoria			140
Morgan Bay Shiraz Cabernet	South East Australia	12	17.5	49
Saltram 1859 Shiraz	Barossa Valley, SA	13.5	18.5	54
Pepperjack Graded Shiraz	Langhorne Creek, Vic	16	26	66
Mitchelton Shiraz	Heathcote, Vic			65
Penfolds Bin 28 Shiraz	South Australia			85
Penfolds Bin 150 Marananga Shiraz	South Australia			145
Penfolds St Henri Shiraz	South Australia			240
Robert Oatley Limited Shiraz	Barossa Valley SA	16	25	70
Penfolds RWT	Barossa Valley, South Australia			295
Wynns The Gables Cabernet Sauvignon	Coonawarra, SA	13.5	18.5	54
Dance with Devils Cab Sav	Margaret River, WA			65
Penfolds Max's Cab Sav	South Australia			70
St Huberts Cab Sav	Yarra Valley, Vic			70
Robert Oatley Limited Cab Sav	Barossa Valley, SA	16	25	70

Non Alcoholic Wine

Squealing Pig Sauvignon Blanc	Marlborough, NZ			24
Squealing Pig Rose	Marlborough, NZ			20

Off the Tap

Carlton "Unpasteurised" Tank Draught
Matilda Bay Hazy Lager
Great Northern Super Crisp (Mid Strength)
Balter XPA
Peroni 400ml
Asahi 400ml
Pip Squeak Apple Cider
Furphy Original Ale
James Squire 150 Lashes Pale Ale
White Rabbit Dark Ale
Brookvale Union Ginger beer
Melbourne Bitter
Stone & Wood Pacific Ale

From the fridge

Great Northern 0.0%
Peroni Libera 0.0%
Asahi Super Dry 0.0%
Cascade Premium Light
Crown Lager
Pure Blonde
Corona
Balter Cerveza -NEW
Canadian Club & Dry
Jim Beam & Cola
White Claw Watermelon Seltzer
White Claw Lime and Soda Seltzer

COCKTAILS

Classic Citrus Spritz -\$14
Lemon Lychee Spritz \$14
Black Kir Royal - Chamboard, Maraschino Cheery, bubbles \$20
Limoncello spirtz- Limoncello, Prosecco, Lemon \$20
Raspberry Collins - Gin, Lemon, Raspberry \$22
Cosmopolitan - Vodka, Cointreau, Cranberry, Lime \$22
Mojito- Rum, Sugar, Mint, Lime \$22
Espresso Martin- Vodka, Kahlua, Coffee, Sugar \$22
Honeycomb Espresso- Vodka, Honeycomb, Kahlua, Coffee \$22

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