

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	\$ 15.00
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)	\$15.00
Pulled Pork sliders with apple mayo and slaw (x2)	\$ 16.00
Cheesy corn chips with black bean and corn salsa and fresh guacamole (GF) (V) (VGO)	\$ 19.00
Southern fried chicken ribs with a honey mayo dipping sauce (x7) (GF)	\$ 16.00
Battered Fish tacos with, guacamole chilli mayo and slaw (x2)	\$ 17.00
Mac `N` Chargrilled corn and manchengo cheese croquettes with aioli	\$ 16.00

NOTICE: Due to the ongoing national shortage of hospitality staff affecting our industry, we ask for patience and understanding. We appreciate your ongoing support.

Team Platform 28 & Management



DRINK MENU OVERLEAF

Mains

Black Angus beef burger with cheese, bacon, cos, tomato, gherkin, aioli and American mustard sided with chips and tomato relish	\$ 27.00
Crumbed veal schnitzel sided with chips, a celeriac, apple and cabbage slaw and a rich mushroom and tarragon jus	\$ 38.00
Chicken parmigiana –Free range chicken schnitzel topped with leg ham, Napoli sauce and mozzarella served with chips and house salad - Add a gravy sauce \$1	\$ 29.00
Steak sandwich served with mustard aioli, smoky BBQ sauce, lettuce, tomato and caramelised onion sided with chips.	\$ 27.00
Market fresh fish and chips	\$ 29.00
Chicken tikka masala with rice and roti	\$ 29.00
Bangers and Mash, Cumberland pork sausages served with mash, caramelised onion, mint pea, puree and jus	\$ 29.00
Footy Pie Floater, Steak, shiraz and thyme pie on mash potato, minted pea puree finished with rich gravy	\$ 30.00
Roast vegetable and ricotta ravioli in a creamy pesto, tomato sauce, roast vegetables and pine nuts finished with baby spinach and parmesan (V) (CN)	\$ 26.00
Vegan Chili Con Carne with chargrilled corn and black beans topped with guacamole served with rice and corn chips (GF, VG)	\$ 25.00
Pan seared soy salmon fillet on a salad of dressed leaves, Japanese pickles, radish, wasabi peas and grilled asparagus finished with a mustard and roasted sesame cream dressing (GF)	\$ 35.00
Char-grilled Cajun Chicken and chorizo salad with cherry tomato spinach, cos, chargrilled corn, Spanish onion and dried apricot finished with a roasted capsicum mayo dressing	\$ 29.00
Super salad of mixed rice, quinoa, seeds, dried cranberry, chickpea, spiced roasted cauliflower and herbs finished with goat's cheese (V) (GF)	\$ 24.00
<i>Contains nuts- (GF, V, VGO) add chicken fillets for\$6</i>	
Lamb Kofta with fresh tzatziki on a salad of dressed leaves, cucumber, olives, cherry tomato, and marinated fetta sided with grilled flat bread	\$ 30.00
Chicken and mushroom risotto with fresh parmesan and roquette (GF)	\$ 29.00
Roast pumpkin, fetta, pea and mint risotto topped with chargrilled broccolini and parmesan (V) (GF)	\$ 26.00

Local Steaks

Eye Fillet –Hopkins River Beef 250g	\$ 49.00
Scotch- Hopkins River 300g	\$ 49.00

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	\$ 12.50
House salad	\$ 10.00
Greek salad with Persian feta	\$14.00
Roquette, walnut, cranberry, apple and parmesan salad	\$14.00
Seasonal greens	\$ 10.00
Onion rings	\$ 10.0
Mash	\$9.00

TO FINISH:

Sticky date pudding with butterscotch sauce and vanilla ice cream (CN)	\$14.00
Chocolate and pistachio semi-freddo with salted caramel and toffee popcorn (CN)	\$14.00
Double Chocolate, raspberry, and Nutella brownie with a Raspberry oat milk ice cream (gf)	\$ 14.00
Eton Mess with seasonal berries, whipped cream, smashed Meringue and flavour pearls	\$ 14.00
Affogato – Vanilla ice cream and a shot of espresso	\$11.00
Cheese Plate- A selection of local cheeses served with quince Jam and crackers	\$25.00

Little Ones Under 12

Fish and Chips	\$ 12.00
Bangers and Mash	\$ 12.00
Grilled Chicken And Chips	\$ 12.00
Pasta With Napoli Sauce	\$12.00
Mini Chicken Parma	\$14.00
Squid Basket and chips	\$ 12.00
Mini Burgers and Chips	\$ 12.00
Steak and Chips	\$ 15.00

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 10% Surcharge applies to all food and Beverage on Public Holidays.**