

PLATFORM28

Something to start or share.

Soup of the day- Please ask our staff for today's soup	\$ 11.00
Garlic Bread	\$ 9.00
Homemade dips with crisp bread	\$ 17.00
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)	\$17.00
Pulled Pork sliders with apple mayo and slaw (x2)	\$ 17.00
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	\$ 28.90
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.	\$ 28.90
Market fresh fish and chips	\$ 30.00
Chicken Schnitzel with slaw, chips and gravy	\$ 31.00

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
Bangers and mash, Cumberland pork sausages topped with caramelised onions and rich jus on creamy mash potato with seasonal veg	\$ 29.90
Corned Beef on mash potato, cabbage and bacon finished with rich cream peppercorn sauce	\$ 32.00
Pie Floater- Steak, cab sav and thyme served on creamy mash potato with minted pea puree and rich gravy	\$ 29.50
Vegan Chili with chargrilled corn and black beans topped with guacamole served with rice and corn chips (GF,VG)	\$27.00
Potato, spinach and sweet potato gnocci in a cream tomato, pesto sauce finished with cherry tomato, baby spinach, pine nuts and parmesan (V) (CN)	\$ 29.00
Seafood spaghetti with market fresh fish, prawns, local mussels with white wine, tomato, chilli, 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)	\$ 39.00
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)	\$ 27.00
<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

Halal- Chicken and Lamb items are halal.

Local Steaks

Eye Fillet –Hopkins River Beef 250g	\$ 54.00
Scotch- Hopkins River Beef 300g	\$ 50.00
Porterhouse- Local Pasture Fed Beef 300g	\$ 48.00
Rump- Local Pasture Fed Beef 350g	\$ 46.00

ALL STEAKS ARE GF 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

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	\$ 14.00
Cheese Burger 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 15% Surcharge applies to all food and Beverage on Public Holidays.**

Sparkling & Champagne

Morgans Bay Brut Reserve NV	South East Australia	12.0	50
Cavaliere D'Oro Prosecco DOC	Veneto, Italy	14.0	60
Mitchelton NV	Goulburn Valley, VIC	14.0	60
George Jensen NV	Tasmania		85
George Jensen Rose NV	Tasmania		95
Penfolds Thienot Champagne Rose	France		160
Verve Clicquot	France		150

WHITE

		150ml	250ml	Bottle
Leo Buring Riesling	Clare Valley, SA	13.5	19	54
Penfolds Autumn Riesling	South Australia	13.0	18	52
Seppelt Drumborg Riesling	Henty, Victoria			80
Penfolds Bin 51 Riesling	Edan Valley, SA			90
Morgans Bay Sauvignon Blanc	South East Australia	12.0	17.5	50
Squealing Pig Sauvignon Blanc	Marlborough, NZ	13.5	18.5	60
Cloudy Bay Sauvignon Blanc	Marlborough, NZ			95
Shaw and Smith Sauvignon Blanc	Adelaide Hills, SA			85
T'Gallant Cape Schanck Pinot Grigio	Mornington Peninsula, VIC	13.5	18.5	60
Preece Pinot Grigio	King Valley, VIC	14.0	19.5	59
T'Gallant Tribute Pinot Gris				80
St Hubert's The Stag Chardonnay	Yarra Valley, VIC	13.0	18.0	60
Pepperjack Chardonnay	Adelaide Hills, SA	14.0	19	62
Penfolds Bin 311 Chardonnay	Tasmania, VIC			90
Coldstream Hills Chardonnay	Yarra Valley, VIC			78
Curly Flat Chardonnay	Macedon Ranges, VIC			120
Penfolds Max's Chardonnay	Adelaide Hills, SA			72
Shaw + Smith M3 Chardonnay	Adelaide Hills, SA			110
T'Gallant Juliet Moscato	Multi Region, VIC	12.5	17.5	53

Rose

T'gallant Cape Schanck Rose	Cape Schanck, Vic,	13.5	18.5	56
Penfolds Max Rose	Adelaide Hills, SA	16	25	68
Maison Saint AIX Rose	Coteaux D'Aix En Provence, France			88

Red

St Hubert's The Stag Pinot Noir	Yarra Valley, Vic	13.5	18.5	60
Wickhams Road Pinot Noir	Yarra Valley	14	19	60
Coldstream Hills Pinot Noir	Yarra Valley, Vic	16	26	75
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			120
Coldstream Hills Reserve Pinot Noir	Yarra Valley, Victoria			140
Morgan Bay Shiraz Cabernet	South East Australia	12	17.5	50
Saltram 1859 Shiraz	Barossa Valley, SA	13.5	18.5	54
Pepperjack Graded Shiraz	Langhorne Creek, Vic	16	26	68
Mitchelton Shiraz	Heathcote, Vic			65
Penfolds Bin 28 Shiraz	South Australia			85
Penfolds Bin 150 Shiraz	South Australia			145
Penfolds St Henri Shiraz	South Australia			260
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			70
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

Victoria Bitter

Carlton Dry

Hard Rated

Great Northern Super Crisp (Mid Strength)

Balter XPA

Peroni 400ml

Asahi 400ml

Bulmers 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%

Cascade Premium Light

Crown Lager

Pure Blonde

Corona

Canadian Club & Dry

Jim Beam & Cola

White Claw Watermelon Seltzer

White Claw Lime and Soda Seltzer

COCKTAILS

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

MOCKTAILS: \$13.00

Cosmopolitan

Margarita

Mojoto

Passionfruit Martini

PLATFORM28