

PLATFORM28

Bottomless Brunch

\$89 per head- 90 minutes

Choose one of the following:

Battered Fish Tacos (2) with guacamole, chili mayo and slaw

Salt and pepper squid with chili jam (GF)

Cheesy corn chips with blackbean and corn salsa and fresh guacamole

Black Angus beef burger with cheese, pancetta, cos, tomato, gherkin, aioli and American mustard sided with chips and tomato relish

Chicken parmigiana –Free range chicken schnitzel topped with leg ham, Napoli sauce and mozzarella served with chips and house salad

Steak sandwich served with mustard aioli, smoky BBQ sauce, lettuce, tomato and caramelised onion sided with chips.

Potato, spinach, and sweet potato gnocchi in a cream tomato sauce, roast vegetables and pine nuts finished with baby spinach and parmesan (V)

Super salad of mixed rice, quinoa, seeds, dried cranberry, chickpea, spiced roasted cauliflower and herbs finished with goat's cheese - Contains *Nuts (GF, V) (VG Without cheese)*

Market Fresh fish and chips with salad and tartare

Char-grilled Chicken, bacon, and asparagus salad with cherry tomato, dressed leaves, Spanish onion and croutons finished with parmesan and a lemon, pepper, mustard cream dressing

Vegan Chili with chargrilled corn and black beans topped with guacamole served with rice and corn chips (GF, VG)

Wild mushroom and tarragon risotto finished with parmesan roquette and truffle oil (V) (GF) (VGO)

Bottomless Beverage:

Tap Beer

Carlton Draught
Great Northeren
Bulmer's Cider

Wine and Sparkling

Morgans Bay Brut

Morgans Bay Sav Blanc
St Huberts Chardonnay
T'gallant Juliet Moscato
T'gallant pinot grigio
T'gallant Rose
Morgans Bay Shiraz

Spritz

Lemon Lychee
Classic citrus
Limoncello

Cocktails:

Espresso Martini
Margarita

Soft drinks, Juice and water