

Lunch time

Toasted Turkish pide and wraps.....

Available from 12 to 3pm , Mon-Fri

BLAT pide with Swiss cheese, avo smash & mayo	\$ 12.00
Smoked Salmon, baby spinach, dill, capers and crème fraiche pide	\$ 12.00
Roasted vegetable, Persian fetta & pesto pide	\$ 10.00
Pulled lamb roll with slaw	\$ 15.00
Peri Peri chicken wrap with spinach, tomato, Spanish onion, swiss cheese and aioli	\$ 12.00
Rueben Rye Roll with corned beef, sauerkraut, gherkins, swiss cheese and Russian dressing	\$ 15.00

Something to start or share.....

Salt & Szechuan pepper squid with chilli jam (GF)	\$ 17.00
Prawn and ginger dumplings with sweet soy (x 6)	\$ 16.00
Homemade dips with crisp bread	\$ 14.00
House marinated olives with Dukkah and crisp bread (V)	\$13.00
Cheesy corn chips with black bean and corn salsa and fresh guacamole (GF) (V)	\$ 16.00
Dukkah spiced eggplant chips with aioli (V)	\$ 14.00
Mini pulled pork brioche (x3) with slaw and apple mayo	\$ 17.00
Pork and leek chipolatas with an English mustard dipping sauce	\$ 15.00
Platform 28 antipasto with cured meats, fetta, smoked salmon, King Island double brie, olives, grilled artichoke, pepper dews and cornichons	\$ 29.00
Spiced chicken taco with chilli mayo, guacamole and slaw	\$ 12.00
Smoked trout, apple, spinach, herb tomato and meredith's goat cheese bruschetta	\$ 20.00
Satay chicken skewers with peanut dipping sauce (x5)(GF)	\$ 16.00
Mac N Cheese croquettes with aioli	\$ 15.00
Mini Black Angus burgers with cheese, lettuce, tomato, caramelised onions, aioli and relish in brioche (x3)	\$ 17.00

Mains

Black Angus beef burger with cheese, pancetta, cos, tomato, gherkin, aioli and American mustard sided with chips and tomato relish	\$ 22.00
Crumbed veal schnitzel sided with chips, a celeriac, apple and cabbage slaw and a rich mushroom and tarragon jus	\$ 34.00
Chicken parmigiana –Free range chicken schnitzel topped with leg ham, Napoli sauce and mozzarella served with chips and house salad	\$ 25.00
Steak sandwich served with mustard aioli, smoky BBQ sauce, lettuce, tomato and caramelised onion sided with chips.	\$ 23.00
Pumpkin ravioli in a cream tomato pesto sauce with roast pumpkin, pine nuts and parmesan finished with baby spinach (V)	\$ 24.00
Crumbed market fresh fish and chips	\$ 27.00
Seafood Spaghetti with local mussels, clams, swordfish and prawns finished with chilli, garlic, herbs and extra virgin olive oil	\$ 32.00
Chicken Tikka Masala with rice and roti	\$ 28.00
Salads:	
Pan seared Moroccan spiced salmon with chargrilled corn, pomegranate, cherry tomato, dried cranberry, cos and baby spinach finished with cumin, honey and tahini yoghurt (GF)	\$ 32.00
Grilled chicken and asparagus with chardonnay vinaigrette dressed leaves, cherry tomato and grilled artichoke finished with pesto mayo, balsamic and parmesan	\$ 29.00
Super salad of mixed rice, quinoa, seeds, pomegranate, chick pea, spiced roasted cauliflower and herbs finished with goat's curd (V)	\$ 24.00
<i>Contains nuts- (GF, V) (Vegan without curd) add chicken filets for \$6</i>	
Lamb Kofta with fresh tzatziki on a Greek style salad and grilled flat bread	\$ 29.00
Chilli soy eye fillet Asian style salad finished with sweet soy and green mango (GFO)	\$ 33.00
Chargrilled pork cutlet on a salad of kiplleur, merediths goat cheese, chargrilled nectarine, Spanish onion and baby spinach finished with chardonnay vinaigrette and balsamic glaze (GF)	\$ 33.00



KIDS MENU AVAILBLE- Please ask one of our friendly staff

Steaks

100-day grain-fed 250g Eye Fillet	\$ 42.00
Cape Grim Pasture Fed 250g Sirloin	\$ 38.00
Cape Grim Pasture Fed 350g Rump	\$ 39.00

All steaks are char-grilled to your liking served with a salad of mixed leaves, radish and Spanish onion, hand cut chips with your choice of horseradish cream, mushroom, creamy pepper or red wine jus

All Steaks are GF

Sides

Chips with tomato sauce	\$ 9.00
House cut chunky chips with chilli mayo	\$ 9.00
Chilli beef fries with jalapenos and sour cream	\$ 15.00
House salad	\$ 6.00
Greek salad with Persian feta	\$14.00
Roquette, apple, dried cranberry and walnut salad	
With berrys creek blue cheese	\$14.00
Seasonal greens	\$ 6.00
Mash	\$ 5.00
Onion rings	\$ 9.00

Something to finish.....

Raspberry and rhubarb ice cream crumble Sundae	\$12.00
Sticky date pudding with butterscotch sauce	\$12.00
Warm chocolate and hazelnut brownie with a chilli chocolate ice-cream & warm chocolate sauce	\$14.00
Eton Mess - Strawberries and blueberries with cream and smashed meringue (GF)	\$12.00
Chocolate Semi-Freddo with salted caramel and toffee popcorn	\$14.00
Cheese plate - A selection of King Island cheeses served with quince jam and crackers	\$25.00
Affogato – Vanilla ice-cream and a shot of espresso	\$8.00

GF ~ GLUTEN FREE | GFO ~ GLUTEN FREE OPTION

V ~ VEGETARIAN

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

