

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
BBQ roast chicken and slaw wrap	\$ 12.00

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	\$ 12.00
Marinated olives with dukkah & crisp bread (V)	\$13.00
Cheesy corn chips with black bean and corn salsa and fresh guacamole (GF) (V)	\$ 16.00
Mini pulled pork brioche (x3) with slaw and apple mayo	\$ 17.00
Soup of the day with crusty bread	\$ 8.00
Mushroom and fior de latte arancini with pesto mayo (x5)	\$ 15.00
Oven baked pork and veal meatballs in a rich tomato sauce topped with mozzarella sided with crusty bread (GFO)	\$ 17.00

GF ~ GLUTEN FREE 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 items

Mains

Pan seared lemon and pepper salmon with grilled asparagus, grilled artichoke, cherry tomato, baby spinach and cos finished with a pesto aioli	\$ 32.00
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	\$ 31.00
Chicken parmigiana – Chicken schnitzel topped with leg ham, Napoli sauce and mozzarella served with chips and house salad	\$ 25.00
Steak sandwich served with mustard aioli, smokey BBQ sauce, lettuce, tomato and caramelised onion sided with chips.	\$ 23.00
Spinach and ricotta ravioli in a cream pesto sauce with cherry tomato, pine nuts and parmesan finished with roquette (V)	\$ 24.00
Dukkah roasted pumpkin and Persian feta salad with pear, sugar snap peas, walnuts and baby spinach, finished with a chardonnay vinaigrette and fresh mint (V) (GF)	\$ 22.00
Crumbed Market fresh fish and chips	\$ 25.00
Chicken tikka masala with roti and jasmine rice	\$ 28.00
Cajun chicken and chorizo salad with chargrilled corn, roasted capsicum, cos and baby spinach finished with mustard cream dressing	\$ 29.00
Chilli con carne served with rice, sour cream and corn chips	\$ 25.00
Veg risotto: Pumpkin, pea, mint, Persian fetta and baby spinach	\$ 24.00
Chicken risotto with mushrooms & baby spinach	\$ 24.00
Rigatoni with slow braised lamb, rosemary and honey ragu, baby spinach and parmesan	\$ 25.00
Platform 28's Classic Pie Floater- Steak and Shiraz pie served with pea puree, mash and jus	\$ 25.00
Corned beef with a cream mixed peppercorn sauce served on mash potato, buttered savoy cabbage and bacon	\$ 28.00

Steaks

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

All steaks are char-grilled to your liking served with grilled tomato, onion rings and homemade chips with your choice of horseradish cream, mushroom, creamy pepper or red wine jus

All Steaks are GF (except onion rings)

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, walnut, pear and parmesan salad	\$12.00
Seasonal greens	\$ 6.00
Onion rings	\$ 9.00

Something to finish.....

Sticky date pudding with butterscotch sauce	\$12.00
Crème Brûlée with Biscotti	\$14.00
Warm chocolate and hazelnut brownie with a chilli chocolate ice-cream & warm chocolate sauce	\$14.00
Chocolate semi-freddo with salted caramel and toffee popcorn	\$14.00
Eton Mess - Strawberries and blueberries with cream and smashed meringue (GF)	\$12.00
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
Rhubarb, apple and pear crumble with vanilla ice cream	\$12.00

IT'S FRIDAY
TIME TO GO MAKE
STORIES FOR
MONDAY