

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
BBQ roast chicken and slaw wrap	\$ 12.00
Pulled lamb in brioche with slaw	\$ 15.00
Roasted vegetable, Persian fetta & pesto pide	\$ 10.00
Reuben rye roll with Russian dressing, sauerkraut, gherkin and swiss cheese	\$ 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	\$ 12.00
House marinated olives with Dukkah and crisp bread (V)	\$13.00
Asian style duck bao with hoisin sauce and pickles (x2)	\$ 12.00
Cheesy corn chips with black bean and corn salsa and fresh guacamole (GF) (V)	\$ 16.00
Dukkah spiced eggplant chips with aioli (V)	\$ 12.00
Mini pulled pork brioche (x3) with slaw and apple mayo	\$ 17.00
Pork and leek chipolatas with an English mustard dipping sauce	\$ 15.00
Southern fried chicken ribs with a honey mayo dipping sauce (GF)	\$ 15.00
Platform 28 antipasto with cured meats, fior de latte, smoked salmon, King Island double brie, olives, grilled artichoke, pepper dews and cornichons	\$ 29.00
Oven baked pork and veal meatballs in a rich tomato sauce topped with mozzarella sided with crusty bread (GFO)	\$ 17.00
Mini Black Angus burgers with cheese, lettuce, tomato, caramelised onions, aioli and relish in brioche (x3)	\$ 17.00
Fish tacos with guacamole, salsa and chipotle mayo (x2)	\$ 12.00

Mexican corn with chipotle cream and crumbed fetta (GF)	\$ 5.00
Mushroom and fior de latte arancini with pesto mayo (x5)	\$ 15.00
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
Pan seared barramundi with crisp slaw and chunky chips finished with lemon and mustard aioli	\$ 33.00
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	\$ 34.00
Chicken parmigiana –Free range chicken schnitzel topped with leg ham, Napoli sauce and mozzarella served with chips and house salad	\$ 25.00
Cajun chicken and chorizo salad with chargrilled corn, roasted capsicum, cos and baby spinach finished with mustard cream dressing	\$ 29.00
Steak sandwich served with mustard aioli, smoky 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	\$ 26.00
Prawn Thai green curry with local mussel, clam and market fresh fish with steamed jasmine rice	\$ 32.00
Super salad of mixed rice, quinoa, seeds, pomegranate, chick pea, spiced roasted cauliflower and herbs finished with goat's curd (V)	\$ 24.00
add chicken fillets for \$6	
Pan roasted lamb rump on roasted baby vegetables with rich red wine thyme jus and buttered broccolini	\$ 35.00
Comed beef with a cream mixed peppercorn sauce served on mash potato, buttered savoy cabbage and bacon	\$ 28.00
Platform 28's Classic Pie Floater- Steak and Shiraz pie served with pea puree, mash and jus	\$ 25.00

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
Mash	\$ 5.00

Something to finish.....

Sticky date pudding with butterscotch sauce	\$12.00
Crème Brûlée with Biscotti	\$12.00
Warm chocolate and hazelnut brownie with a chilli chocolate ice-cream & warm chocolate sauce	\$14.00
Chocolate semifreddo 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

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

