

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

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
Mini pulled pork brioche (x3) with slaw and apple mayo	\$ 17.00
Mac N Cheese croquettes with aioli	\$ 15.00

IT'S FRIDAY
TIME TO GO MAKE
STORIES FOR
MONDAY

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
Chicken Tikka Masala with rice and roti	\$ 28.00
Platform 28's Classic Pie Floater- Steak and Shiraz pie served with pea puree, mash and jus	\$ 25.00
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
Dukkah roasted pumpkin and Persian feta salad with apple, sugar snap peas, walnuts and baby spinach, finished with a chardonnay vinaigrette and fresh mint (V) (GF) (contains Nuts)	\$ 22.00
Lamb Kofta with fresh tzatziki on a Greek style salad and grilled flat bread	\$ 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

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
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

