

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	\$ 11.00
BBQ roast chicken and slaw wrap	\$ 12.00
Pulled lamb roll with slaw	\$ 15.00
Roasted vegetable, Persian fetta & pesto pide	\$ 10.00

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
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 popcorn chicken with a honey mayo dipping sauce	\$ 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
Mini Thai Chicken Bahn mi (x2) fried chicken with pickled vegetables, fresh coriander, chilli and spiced mayo in soft milk buns	\$ 14.00
Mini Black Angus burgers with cheese, lettuce, tomato, caramelised onions, aioli and relish in brioche (x3)	\$ 17.00
Mac n Cheese Croquettes with chilli mayo (V)	\$ 17.00
Asian style mushroom spring rolls with chili jam	\$ 14.00

Mains

Pan seared Moroccan spiced salmon fillet on cos, baby spinach, semi dried tomato, dried apricot, cucumber, chargrilled corn and pomegranate topped with tahini, honey and lemon yogurt	\$ 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
Grilled chicken, pancetta and asparagus salad, tossed with cos and cherry tomato finished with a cream, lemon mustard dressing and fresh parmesan	\$ 26.00
Steak sandwich served with mustard aioli, smoky BBQ sauce, lettuce, tomato and caramelised onion sided with chips.	\$ 23.00
Pumpkin ravioli and a creamy Napoli sauce, finished with baby spinach, cherry tomatoes, pine nuts and parmesan (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
Seafood spaghetti with mussels, market fresh fish, prawns, clams, chilli, tomato herbs and lemon finished with olive oil	\$ 32.00
Super salad of mixed rice, quinoa, seeds, pomegranate, chick pea, spiced roasted cauliflower and herbs finished with goat's curd (V)	\$ 22.00
add chicken fillets for \$6	
Roasted duck Vietnamese Salad finished with hoi sin and pickled shallot	\$ 32.00
Lamb kofta served on a Greek style salad, flat bread and tzatziki	\$ 27.00

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
Seasonal greens	\$ 6.00
Onion rings	\$ 9.00
Mash	\$ 5.00
Mediterranean style slaw with cabbage, mint, chilli, pea, radish and parmesan	\$ 9.00

Something to finish.....

Sticky date pudding with butterscotch sauce	\$12.00
Cream Brulee with Biscotti	\$12.00
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

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