

## 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	\$ 11.00
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)	\$ 18.00
Prawn and ginger dumplings with sweet soy (x 6)	\$ 16.00
Homemade dips with crisp bread	\$ 14.00
Mount Zero marinated olives with Dukkah and crisp bread (V) (CN)	\$14.00
Cheesy corn chips with black bean and corn salsa and fresh guacamole (GF) (V)	\$ 17.00
Mini pulled pork brioche (x3) with slaw and apple mayo	\$ 17.00
Mushroom and fior de latte arancini with pesto mayo (x5)	\$ 15.00

**GF~ GLUTEN FREE | CN~ Contains Nut ~ 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

## FRIDAY

## 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
Crumbed market fresh fish and chips	\$ 27.00
Chicken Tikka Masala with rice and roti	\$ 28.00
Bangers and Mash – Cumberland pork sausages on creamy mash potato, minted pea puree finished with caramelised onion and rich jus	\$ 25.00
Spinach and ricotta ravioli in a cream pesto sauce with cherry tomato, pine nuts and parmesan finished with roquette (V) (CN)	\$ 24.00
Pan seared Cajun spiced salmon with grilled asparagus, cherry tomato, chargrilled corn, baby spinach and cos finished with smoked paprika and lime yoghurt	\$ 32.00
Grilled peppered chicken and chorizo salad with grilled artichoke, roasted capsicum, cucumber, cos and baby spinach finished with mustard cream dressing	\$ 29.00
Beef 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 shoulder, rosemary and honey ragu, baby spinach Meredith's goats' cheese and parmesan	\$ 29.00
Platform 28's Classic Pie Floater- Steak and Shiraz pie served with pea puree, mash and jus	\$ 25.00
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

## Local Steaks

Southern Ranges Pasture Fed 250g Eye Fillet	\$ 42.00
Cape Grim Pasture Fed 250g Sirloin	\$ 38.00
Southern Ranges Pasture Fed 350g Rump	\$ 39.00
Hopkins River Scotch 300g	\$ 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.....

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





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