

PLATFORM28

EST. 2010

Something to Start or Share

Soup of the Day	12.50
Served with crusty bread and butter (Please ask our staff for today's soup)	
Garlic Bread	9.50
Homemade Dips with Crisp Bread	17.50
Salt and Szechuan Pepper Squid	21.00
With chilli jam (LG) (LD) main portion \$29.90	
Prawn and Ginger Dumplings (x6)	19.00
With sweet soy	
Mount Zero Marinated Olives	17.00
With dukkah and crisp bread (V) (CN) (LD)	
Pulled Pork Sliders (x2)	18.00
With pickled fennel and an orange and tahini mayo	
Roasted Duck Spring Rolls (x3)	18.00
Roasted duck with enoki, shimeji, shitake, oyster mushrooms and water chestnuts sided with hoisin	
Cheesy Corn Chips	21.00
With black bean and corn salsa and fresh guacamole (LG) (V) (VGO)	
Southern Fried Chicken Ribs (x7)	18.00
With tamarind sweet chilli dipping sauce (7) (LG) (LD)	
Battered Fish Tacos (x2)	18.90
With guacamole, chili mayo and slaw (LD)	
Chicken Tacos (x2)	18.90
Mexican spiced pulled chicken with guacamole, chargrilled corn salsa and chilli mayo (LD)	
Pumpkin, Feta and Mint Arancini (x5)	18.00
Served with aioli	
Heirloom Tomato, Mini Burrata Salad	21.00
With toasted hazelnuts and pesto (CN) (VO)	
Pork Cumberland Chipolata Sausages	19.00
Served with mustard dipping sauce (LG)	
Charcuterie Plate	39.00
With mixed meats, pickles, and toasted sourdough	

Platform 28 Pub Classics

Gourmet Local Beef Burger	29.90
O'Connor's homemade beef patty with cheese, bacon, cos, tomato, gherkin, aioli, and American mustard sided with chips and tomato relish	
Chicken Parmigiana	32.00
Free range chicken schnitzel topped with leg ham, Napoli sauce and mozzarella served with chips and house salad	
Steak Sandwich	29.90
Served with mustard aioli, smoky BBQ sauce, lettuce, tomato and caramelised onion sided with chips	
Market Fresh Fish and Chips	30.00
Beer battered served with chips, salad and tartare	
Chicken Schnitzel	31.00
With slaw and chips add your favourite sauce \$2.00	
Bangers and Mash	32.00
Cumberland pork sausages topped with caramelised onion and rich jus on creamy mashed potato with seasonal vegetables (LG)	
Platform 28's Pie Floater	32.00
O'Connors Steak and Guinness pie on creamy mash potato with minted pea puree and rich jus	

Mains

Crumbed Veal Schnitzel	39.90
With chips, slaw and a rich mushroom and tarragon jus	
Chicken Tikka Masala	30.00
With rice and roti	
Vegan Chilli	27.50
With chargrilled corn and black beans topped with guacamole served with rice and corn chips (LG) (VG) (LD)	
Potato, Spinach and Sweet Potato Gnocchi	29.00
With roasted cherry tomatoes in a cream Napoli sauce finished with baby spinach, pesto, pine nuts and Parmesan (V) (CN)	
Seafood Spaghetti	39.90
With market fresh fish, prawns, local mussels and smoked trout with tomato, spinach, white wine, EVOO and herbs	
Chicken and Wild Mushroom Risotto	34.00
Finished with baby spinach, lemon, herb creme fraiche and Parmesan	
Roasted Pumpkin and Burrata Risotto	31.00
With spinach, tomato, Parmesan and fresh basil (VO) (LG) (VGO) (CN)	

Mains Cont...

Pan Seared Barramundi Fillet	39.90
With tzatziki, spiced hand-cut chat potatoes and mini Greek style salad	
Peppered Salmon Fillet	39.00
Pan seared with lemon and herb creme fraiche on a salad of dressed rocket, pear, pickled fennel, roasted hazelnuts, Spanish onion and finished with balsamic glaze (CN)	
Chargrilled Chicken, Sweet Corn and Chorizo Salad	29.00
With dressed leaves, cherry tomato and chick peas finished with smoked paprika and lime mayo cream dressing	
Dukkah Spiced Cauliflower Super Salad	28.00
Mixed rice, baby spinach, quinoa, seeds, dried apricot and herbs finished with Meredith goats cheese (V) (VGO) (LG) (CN)	
Add chicken fillets \$6.00	
Corned Beef	32.00
With creamy mash potato on cabbage and bacon finished with a cream mixed peppercorn sauce	
Slow Braised Local Lamb Ragu	36.00
Honey and tomato ragu with rigatoni, baby spinach, Meredith's goats' cheese, and fresh Parmesan	
Lions Mane Grilled Mushroom Burger	29.00
In a pumpkin bread bun with vegan mozzarella, roquette, pickles, tomato, relish and vegan mayo sided with hand cut chat potatoes (VG)	

Local Steaks and Grill

Local Lodden 3 Pin Lamb Rack	48.00
Coated in roasted rosemary and thyme served with Dutch carrots, charred broccolini, roasted chat potatoes, cauliflower puree and a rich red wine jus (LG)	
Eye Fillet - 250g O'Connor's	54.00
Scotch Fillet - 300g Hopkins River	52.00
Porterhouse - 300g O'Connor's	49.50
Pork Cutlet - 350g Victorian Goldfields	35.00

ALL STEAKS ARE LG and LD (except for Café de Paris butter) All meats are chargrilled to your liking, served with a salad of mixed leaves, radish and Spanish onion and chips with your choice of horseradish cream, mushroom, creamy pepper, thyme, rosemary Shiraz jus or Café de Paris butter.

Sides

Chips With tomato sauce	13.00
Peri-Peri Chips With chilli mayonnaise	13.90
House Salad (LG) (LD)	10.00
Greek Salad With Persian fetta (LG)	18.00
Roquette Salad (LG) (CN)	15.00
Roquette, hazelnut, cranberry, apple and Parmesan	
Seasonal Greens (LG) (LDO)	10.00
Onion Rings	12.00
Mash and Gravy (LG)	13.00
Loaded, Spiced Hand-Cut Potatoes	19.00
Topped with melted mozzarella cheese, jalapenos, BBQ sauce and a smoked paprika sour cream mayo	
Add Bacon \$3.00	

To Finish

Sticky Date Pudding	15.90
With butterscotch sauce and vanilla ice-cream (CN)	
Rhubarb and Apple Crumble	15.90
With Vanilla bean ice cream (CN)	
Chocolate and Pistachio Semi-Freddo	15.90
With salted caramel and toffee popcorn (CN)	
Eton Mess	15.90
With berries, whipped cream, smashed meringue and flavour pearls (LG)	
Affogato	15.90
Vanilla ice cream and a shot of espresso (CN)	
Chocolate and Hazelnut Brownie	15.90
With chocolate sauce and raspberry sorbet (LG) (CN)	
Basque Baked Cheesecake	15.00
With berries and cream	
Cheese Plate	25.00
A selection of local cheeses served with quince jam and crackers (LGO) (CN)	

Little Ones Under 12

Fish and Chips (LD)	16.00
Bangers and Mash (LG)	14.00
Grilled Chicken and Chips (LG) (LD)	14.00
Chicken and Corn Risotto	14.00
Pasta with Napoli Sauce	14.00
Mini Chicken Parma	16.00
Squid Basket and Chips (LG) (LD)	16.00
Cheeseburger and Chips	15.00
Steak and Chips (LG) (LD)	17.00
Kids Ice-cream Sundae	8.00
With chocolate or berry sauce	



BEVERAGE MENU OTHER SIDE

HALAL - Chicken, Lamb, Beef & Fish items are Halal- Alcohol present in beer batter and salad dressings)

LG- Low Gluten | CN- Contains Nut | V- Vegetarian | LD- Low Dairy | VG- Vegan Friendly | VGO- Vegan on request | LGO - Low Gluten Option
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.

PUBLIC HOLIDAYS - A 15% Surcharge applies to all Food and Beverage on Public Holidays.