

Something to Start or Share

Soup of the Day	12.00
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	19.90
With chilli jam (LG) (LD) main portion \$29.90	
Prawn and Ginger Dumplings	19.00
With sweet soy (6)	
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	
Prawn Cocktail Sliders (x2)	19.00
With Marie Rose sauce and roquette	
Mushroom Spring Rolls	18.00
Enoki, shimeji, shitake, oyster mushrooms and water chestnuts sided with hoisin (3) (LD)	
Cheesy Corn Chips	21.00
With black bean and corn salsa and fresh guacamole (LG)(V)(VGO)	
Chinese Style Fried Chicken Ribs	18.00
With tamarind sweet chilli dipping sauce (7) (GF) (LD)	
Spiced Fried Cauliflower Popcorn Florets	18.00
With a mint dipping sauce (V)(LD)	
Battered Fish Tacos	18.50
With guacamole, chili mayo and slaw (2) (LD)	
Chicken Tacos	18.50
Mexican spiced pulled chicken with guacamole, chargrilled corn salsa and chilli mayo (2) (LD)	
Three Cheese and Herb Arancini	18.00
Served with aioli (5)	
Heirloom Tomato, Mini Burrata Salad	21.00
With toasted hazelnuts and pesto (V)(CN)	
Pork Cumberland Chipolata Sausages	19.00
Served with mustard dipping sauce (LG)	
Corned Beef Reuben	22.00
With sauerkraut, Swiss cheese and Russian dressing in a multigrain seeded roll add chips \$6.00	
Smoked Trout and Meredith Goats Cheese Bruschetta	29.00
With tomato, Spanish onion, Granny Smith apple and balsamic reduction	
Roast Duck and Pork Rilette	25.00
With sourdough, pickled shallots, and cornichons (LD)	
Antipasto	39.00
With cured meats, smoked salmon, cornichons, olives, marinated feta and crisp bread (LGO)	

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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
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)	

Mains

Crumbed Veal Schnitzel	39.00
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 w rice and corn chips (LG)(VG)(LD)	
Potato, Spinach and Sweet Potato Gnocchi	29.00
With wild mushrooms in a cream white wine tarragon sauce finished with baby spinach, truffle oil and Parmesan (V)(CN)	
Spring Seafood Chowder	39.00
With market fresh fish, prawns, local mussels and smoked trout with cream and micro herbs sided with crusty bread	
Chicken, Roast Pumpkin and Leek Risotto	33.00
Finished with baby spinach, lemon, herb creme fraiche and Parmesan	
Roasted Cherry Tomato and Baby Burrata Risotto	29.00
Finished with Parmesan and pesto (V) (LG) (VGO) (CN)	

Salads

Pan Seared Barramundi Fillet	39.00
On a Japanese style salad of dressed leaves, pickled cabbage, grilled asparagus, pickled ginger, edamame and wasabi peas finished with soy sesame kewpie mayo dressing (LD) (LG)	
Smoked Paprika and Lime Salmon Fillet	39.00
On a salad of dressed leaves, chargrilled corn, chickpeas, tomato, herbs and Spanish onion finished with peri peri mayo cream dressing (LG)	
Chargrilled Chicken	29.00
On a salad of roquette, roasted hazelnuts, apple, cranberry and crispy bacon finished with parmesan and balsamic reduction (CN) (LG)	
Dukkah Spiced Pumpkin 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	
Chargrilled Local Loddon Valley Lamb Fillets	39.00
Marinated in rosemary and thyme served on Greek style salad with tzatziki (LG)	
Honey Roasted Soy Duck Breast	35.00
Served on Asian style slaw, pickled ginger, crispy noodles, cashew nuts, mint and nuoc cham dressing (CN) (LD) (LGO)	

Local Steaks and Grill

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	33.00

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.

HALAL - Chicken, Lamb, Beef & Fish items are Halal
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 item.
PUBLIC HOLIDAYS - A 15% Surcharge applies to all food and Beverage on Public Holidays.

Sides

Chips with tomato sauce	13.00
Peri-Peri Chips with chilli mayonnaise	13.90
House Salad	10.00
Greek Salad with Persian fetta	18.00
Roquette Salad	15.00
Roquette, hazelnut, cranberry, apple and Parmesan (CN)	
Seasonal Greens	10.00
Onion Rings	12.00
Mash	10.00

To Finish

Sticky Date Pudding	15.90
With butterscotch sauce and vanilla ice-cream (CN)	
Vanilla Crème Brulée	15.90
With biscotti (CN)	
Chocolate and Pistachio Semi-Freddo	15.90
With salted caramel and toffee popcorn (CN)	
Eton Mess	15.90
With summer 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)	
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

Sparkling & Champagne

		Glass	Bottle
Morgan's Bay Brut Reserve NV	South East Australia	13	55
Cavaliere D'Oro Prosecco DOC	Veneto, Italy	15	65
Mitchelton NV	Goulburn Valley, VIC	15	65
Chandon NV	Yarra Valley, VIC	16	80
Chandon Garden Spritz	Victoria	18	70
Moet and Chandon	France		145
Veuve Cliquot	France		165

White

		150ml	250ml	Bottle
Leo Buring Riesling	Clare Valley, SA	14	19	60
Penfolds Autumn Riesling	South Australia	15	20	65
Seppelt Drumborg Riesling	Henty, VIC			80
Penfolds Bin 51 Riesling	Edan Valley, SA			90
Morgan's Bay Sauvignon Blanc	South East Australia	13	18	55
Squealing Pig Sauvignon Blanc	Marlborough, NZ	14	19	60
Cloudy Bay Sauvignon Blanc	Marlborough, NZ			95
Shaw + Smith Sauvignon Blanc	Adelaide Hills, SA			85
T'Gallant Cape Schanck Pinot Grigio	Mornington, VIC	13.5	18.5	60
Preece Pinot Grigio	King Valley, VIC	15	20	65
T'Gallant Tribute Pinot Gris	Mornington, VIC			80
St Hubert's The Stag Chardonnay	Yarra Valley, VIC	13	18	60
Pepperjack Chardonnay	Adelaide Hills, SA	14	19	62
Penfolds Bin 311 Chardonnay	Tasmania			90
Coldstream Hills Chardonnay	Yarra Valley, VIC			78
Curly Flat Chardonnay	Macedon Ranges, VIC			120
Penfolds Max's Chardonnay	Adelaide Hills, SA			72
Terrazas Reserva Chardonnay	Mendoza, Argentina			80
Craiglee Chardonnay	Sunbury, VIC			95
Shaw + Smith M3 Chardonnay	Adelaide Hills, SA			110
T'Gallant Juliet Moscato	Victoria	13.5	18	58

Rosé

		150ml	250ml	Bottle
T'Gallant Cape Schanck Rosé	Cape Schanck, VIC	14	19	60
Penfolds Max's Rosé	Adelaide Hills, SA	16	21	70
Minuty M De Minuty Rosé	France	17	26.5	75
Maison Saint Aix Rosé	Coteaux d'Aix-en-Provence, France			90
Minuty Prestige Rosé	France			90

Red

		150ml	250ml	Bottle
St Hubert's The Stag Pinot Noir	Yarra Valley, VIC	13.5	18.5	60
Coldstream Hills Pinot Noir	Yarra Valley, VIC	17	24	75
Giant Steps Pinot Noir	Yarra Valley, VIC			76
Penfolds Bin 23 Pinot Noir	South Australia			80
Stonier Estate Pinot Noir	Mornington, VIC			80
Shadowfax Pinot Noir	Macedon Ranges, VIC			80
Nanny Goat Pinot Noir	Central Otago, NZ			85
Cloudy Bay Pinot Noir	Marlborough, NZ			110
Curly Flat Pinot Noir	Macedon Ranges, VIC			120
Coldstream Hills Reserve Pinot Noir	Yarra Valley, VIC			140
Morgan's Bay Shiraz Cabernet	South East Australia	13	18	60
Saltram 1859 Shiraz	Barossa Valley, SA	14	19	60
Pepperjack Graded Shiraz	Langhorne Creek, VIC	16	26	68
Mitchelton Shiraz	Heathcote, VIC			65
Penfolds Bin 28 Shiraz	South Australia			85
Craiglee Shiraz	Sunbury, VIC			125
Penfolds Bin 150 Shiraz	South Australia			145
Penfolds St Henri Shiraz	South Australia			260
Penfolds RWT Shiraz	Barossa Valley, SA			295
Wynns "The Gables" Cabernet Sauvignon	Coonawarra, SA	14	19	60
Dance with the Devil Cabernet Sauvignon	Margaret River, WA			70
Penfolds Max's Cabernet Sauvignon	South Australia			70
Terrazas Reserva Malbec	Mendoza, Argentina			80

Non-Alcoholic Wine

		375ml
Squealing Pig Zero Sauvignon Blanc	Marlborough, NZ	24
Squealing Pig Zero Rosé	Marlborough, NZ	20

Off the Tap

Carlton "Unpasteurised" Tank Draught	
Great Northern Super Crisp (Mid Strength)	
Melbourne Bitter	
Furphy Original Ale	
James Squire 150 Lashes Pale Ale	
Balter XPA	
Balter Easy Hazy	
Stone & Wood Pacific Ale	
Guinness	
Peroni 400ml	
Asahi 400ml	
Bulmers Apple Cider	
Brookvale Union Ginger Beer	
Hard Rated	

From the Fridge

Pure Blonde	
Corona	
Crown Lager	
Cascade Premium Light	
Canadian Club & Dry	
Jim Beam & Cola	
Magners	

Non-Alcoholic Drink Selection

Great Northern 0.0%	
Peroni Libera 0.0%	

Cocktails

Black Kir Royale	20
Chambord, Maraschino Cherry, Bubbles	
Limoncello Spritz	20
Limoncello, Prosecco, Lemon	
Raspberry Collins	23
Gin, Lemon, Raspberry	
Cosmopolitan	22
Vodka, Cointreau, Cranberry, Lime	
Mojito	22
Rum, Sugar, Mint, Lime	
Espresso Martini	23
Vodka, Kahlua, Coffee, Sugar	
Honeycomb Espresso	23
Vodka, Honeycomb, Kahlua, Coffee	

Mocktails

Cosmopolitan	13
Margarita	13
Mojito	13
Passionfruit Martini	13

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