

PLATFORM28

Something to start or share

Salt & Szechuan pepper squid with chilli jam (GF)	\$ 18.00
Prawn and ginger dumplings with sweet soy (x 6)	\$ 18.00
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
Pork and leek chipolatas with an English mustard dipping sauce	\$ 15.00
Southern fried chicken ribs with a honey mayo dipping sauce (x7) (GF)	\$ 15.00
Battered Fish tacos with, guacamole chilli mayo and slaw (x2)	\$ 12.00
Mac `N` Chargrilled corn and manchengo cheese croquettes with aioli	\$ 15.00

Mains

Black Angus beef burger with cheese, pancetta, cos, tomato, gherkin, aioli and American mustard sided with chips and tomato relish	\$ 24.00
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	\$ 26.00
Steak sandwich served with mustard aioli, smoky BBQ sauce, lettuce, tomato and caramelised onion sided with chips.	\$ 24.00
Market fresh fish and chips	\$ 28.00
Chicken tikka masala with rice and roti	\$ 28.00
Pumpkin and ricotta ravioli in a cream pesto sauce with roast pumpkin, pine nuts and parmesan finished with baby spinach (V) (CN)	\$ 24.00
Vegan Chili Con Carne with chargrilled corn and black beans topped with guacamole served with rice and corn chips (GF, VG)	\$ 22.00
Pan seared Cajun salmon on a salad of dressed leaves, cucumber, dried cranberry and roast pumpkin finished with a lemon, cumin and honey yoghurt (GF)	\$ 32.00
Char-grilled Chicken, chorizo and asparagus salad with cherry tomato, spinach and cos finished with a pesto balsamic reduction	\$ 29.00
Super salad of mixed rice, quinoa, seeds, dried cranberry, chickpea, spiced roasted cauliflower and herbs finished with goat's cheese (V)	\$ 24.00
<i>Contains nuts- (GF, V) (Vegan without cheese) add chicken filets for \$6</i>	
Lamb Kofta with fresh tzatziki on a salad of dressed leaves, cucumber, olives, cherry tomato, and marinated fetta sided with grilled flat bread	\$ 29.00
Chicken, mushroom and baby spinach risotto with fresh parmesan (GF)	\$ 25.00
Roast pumpkin, fetta, ,pea and mint risotto topped with chargrilled broccolini and parmesan (V) (GF)	\$ 25.00

Local Steaks

Eye Fillet – Local Grass-fed southern ranges 250g	\$ 45.00
Sirloin – Local Grass-fed southern ranges 250g	\$ 41.00
Scotch- Hopkins River 300g	\$ 40.00

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	\$ 9.50
Peri Peri Chips with chilli mayo	\$ 9.90
House cut chunky chips with aioli	\$ 9.50
Chilli beef chips with jalapenos and sour cream	\$15.00
House salad	\$ 8.00
Greek salad with Persian feta	\$14.00
Roquette, walnut, cranberry, apple and parmesan salad	\$14.00
Seasonal greens	\$ 9.00
Onion rings	\$ 9.50

Something to finish

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
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	\$10.00

