

PLATFORM28

Something to start or share

| | |
|---|----------|
| Garlic Bread | \$ 8.00 |
| Homemade dips with crisp bread | \$ 14.00 |
| Salt & Szechuan pepper squid with chilli jam (GF) | \$ 19.00 |
| Prawn and ginger dumplings with sweet soy (x 6) | \$ 19.00 |
| 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 |
| Southern fried chicken ribs with a honey mayo dipping sauce (x7) (GF) | \$ 15.00 |
| Battered Fish tacos with, guacamole chilli mayo and slaw (x2) | \$ 15.00 |
| Mac `N` Chargrilled corn and manchengo cheese croquettes with aioli | \$ 15.00 |

CHECK-IN NOW

PLATFORM 28



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Mains

| | |
|---|----------|
| Black Angus beef burger with cheese, bacon, cos, tomato, gherkin, aioli and American mustard sided with chips and tomato relish | \$ 25.00 |
| Crumbed veal schnitzel sided with chips, a celeriac, apple and cabbage slaw and a rich mushroom and tarragon jus | \$ 37.00 |
| Chicken parmigiana –Free range chicken schnitzel topped with leg ham, Napoli sauce and mozzarella served with chips and house salad | \$ 27.00 |
| Steak sandwich served with mustard aioli, smoky BBQ sauce, lettuce, tomato and caramelised onion sided with chips. | \$ 25.00 |
| Market fresh fish and chips | \$ 28.00 |
| Chicken tikka masala with rice and roti | \$ 28.00 |
| Bangers and Mash, Cumberland pork sausages served with mash, caramelised onion, mint pea puree and jus | 26.00 |
| 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 fillets 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 and mushroom risotto with fresh parmesan and roquette (GF) | \$ 25.50 |
| Roast pumpkin, fetta, pea and mint risotto topped with chargrilled broccolini and parmesan (V) (GF) | \$ 25.50 |

Local Steaks

| | |
|---|----------|
| Eye Fillet – Local Grass-fed southern ranges 250g | \$ 47.00 |
| Scotch- Hopkins River 300g | \$ 46.00 |

All steaks are char-grilled 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 or red wine jus

All Steaks are GF

SIDES

| | |
|---|----------|
| Chips with tomato sauce | \$ 9.90 |
| Peri Peri Chips with chilli mayo | \$ 10.80 |
| House salad | \$ 8.00 |
| Greek salad with Persian feta | \$14.00 |
| Roquette, walnut, cranberry, apple and parmesan | \$14.00 |
| salad 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 |

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| | | 150ml | 250ml | Bottle | 1 Litre |
|---------------------------------------|---------------------------------|-------|-------|--------|---------|
| Sparkling | | | | | |
| The Riddle Brut Reserve | <i>Australia</i> | 9.5 | | | 43 |
| Da Luca Prosecco DOC NV | <i>Veneto, Italy</i> | 12 | | | 52 |
| Mitchelton NV | <i>Goulburn Valley, Vic</i> | 13 | | | 58 |
| Arras Blanc de Blanc NV | <i>Pipers River, Tasmania</i> | | | | 68 |
| Stefano Lubiana Brut Reserve | <i>Tasmania, Australia</i> | | | | 85 |
| Moet & Chandon Imperial | <i>France</i> | | | | 125 |
| Veuve Clicquot | <i>Reims, France</i> | | | | 140 |
| White | | | | | |
| Leo Buring 'Dry' Riesling | <i>ClareValley, SA</i> | 11 | 16 | | 50 |
| Mitchelton Blackwood Park Riesling | <i>Nagambie</i> | | | | 60 |
| The Riddle Sauv Blanc | <i>Australia</i> | 9.5 | 14 | | 43 |
| Mud House Sauvignon Blanc | <i>Marlborough NZ</i> | 11 | 16 | | 50 |
| TWR Sauvignon Blanc | <i>Marlborough, NZ</i> | | | | 40 |
| Shaw and Smith Sauvignon Blanc | <i>Adelaide Hills, SA</i> | | | | 62 |
| Cloudy Bay Sauvignon Blanc | <i>Marlborough SA</i> | | | | 70 |
| Tatachilla White Admiral Pinot Grigio | <i>South Australia</i> | 10 | 15 | | 52 |
| Jack and Jill Pinot Gris | <i>Bellarine Peninsula, Vic</i> | 13 | 19 | | 55 |
| Preece Pinot Grigio | <i>King Valley, Vic</i> | 11 | 16 | | 52 |
| Busselton Boys Chardonnay | <i>Margaret River W.A.</i> | 11 | 16 | | 65 |
| Katnook Founders Block Chardonnay | <i>Australia</i> | 12 | 17 | | 55 |
| Coldstream Hills Chardonnay | <i>Yarra Valley, Vic</i> | | | | 65 |
| Shadowfax Chardonnay | <i>Macedon Ranges, Vic</i> | | | | 75 |
| Curly Flat Chardonnay | <i>Macedon Ranges, Vic</i> | | | | 99 |
| Petaluma Picadilly Chardonnay | <i>Piccadilly Valley, SA</i> | | | | 95 |
| Farr Rising Chardonnay | <i>Geelong, Vic</i> | | | | 90 |
| Coldstream Reserve | <i>Yarra Valley, Vic</i> | | | | 115 |
| Rose | | | | | |
| Days of Rose | <i>South Australia</i> | 11 | 16 | | 65 |
| Preece Grenache Rose | <i>Naambie, Vic</i> | 12 | 17 | | 52 |
| Grant Burge Rose | <i>Barossa Valley, SA</i> | 13 | 18 | | 58 |
| Moscato | | | | | |
| Amberley Kiss & Tell Moscato | <i>Western Australia</i> | 10 | 15 | | 45 |

| | | 150ml | 250ml | Bottle |
|--|----------------------------------|-------|-------|--------|
| Red | | | | |
| St Hubert's <i>The Stag</i> Pinot Noir | <i>Yarra Valley, Vic</i> | 10 | 15 | 42 |
| Ta_Ku Pinot Noir | <i>Marlborough</i> | 12 | 17 | 55 |
| Stonier Pinot Noir | <i>Mornington Peninsula, Vic</i> | 14 | 20 | 70 |
| Coldstream Hills Pinot Noir | <i>Yarra Valley, Vic</i> | | | 64 |
| Shadowfax Pinot Noir | <i>Macedon, Vic</i> | | | 75 |
| Scotchman's Hill Pinot Noir | <i>Bellarine Peninsula</i> | | | 75 |
| Farr Rising Pinot Noir | <i>Geelong, Vic</i> | | | 92 |
| Eddystone Pinot Noir | <i>Tasmania</i> | | | 95 |
| Curly Flat Pinot Noir | <i>Macedon Ranges, Vic</i> | | | 105 |
| Mt Difficulty Bannockburn Pinot Noir | <i>Central Otago NZ</i> | | | 120 |
| Coldstream Reserve Pinot Noir | <i>Yarra Valley, Vic</i> | | | 140 |
| The Riddle Shiraz | <i>Australia</i> | 9.5 | 14 | 43 |
| St Hallett Black Clay Shiraz | <i>Barossa Valley, Vic</i> | 11 | 16 | 50 |
| Seppelts <i>The Drives</i> Shiraz | <i>Heathcote, Vic</i> | 13 | 19 | 50 |
| SC Pannell Shiraz | <i>McLaren Vale, SA</i> | 14 | 20 | 60 |
| Glaetzer "The Bishop" Shiraz | <i>Barossa Valley, SA</i> | | | 75 |
| Grant Burge Miamba Shiraz | <i>Barossa Valley, SA</i> | | | 60 |
| Mitchelton Shiraz | <i>Heathcote, Vic</i> | | | 92 |
| Penfolds St Henri Shiraz | <i>South Australia</i> | | | 200 |
| Penfolds RWT | <i>South Australia</i> | | | 240 |
| Katnook Cabernet Sauvignon | <i>Coonawarra, SA</i> | 11 | 16 | 50 |
| Dance with the Devils Cab Sav | <i>Margaret River, WA</i> | | | 60 |
| Balnaves Cabernet Sauvignon | <i>Coonawarra, SA</i> | | | 78 |
| The Riddle Cabernet Merlot | <i>Australia</i> | 9.5 | 14 | 43 |

| Off the Tap |
|----------------------------------|
| Carlton Draught |
| Carlton Dry |
| Four Pines Pacific Ale |
| Great Northern Super Crisp Lager |
| Balter XPA |
| Balter IPA |
| VB |
| Bulmers Cider |
| Peroni |
| Asahi |
| Furphy |
| James Squire 150 Lashes Pale Ale |
| Heinekein |

| Bottle Selection |
|-------------------------|
| Cascade Premium Light |
| Cascade Premium |
| Crown Lager |
| Pure Blonde |
| Corona |
| Coopers Pale Ale |
| Coopers Sparkling |

COCKTAILS: \$20.

- Aperol Spritz**- Aperol, Prosecco, Soda, Orange
- Black Kir Royale**- Chamboard, Bubbles, Maraschino cheery
- Limoncello Spritz**- Limoncello, Prosecco, Soda, Lemon
- Raspberry Collins**- Tanq Gin, Lemon Juice, Raspberry, Soda
- Cosmopolitan**- Kettle Vodka, Cointreau, Cranberry, Lime
- Mojito**- Pampero Rum, brown sugar, mint, lime juice
- Espresso Martini** – Vodka, Kahlua, sugar syrup, fresh coffee
- Honeycomb Espresso**- Vodka- Honeycomb syrup, Kahlua, fresh coffee and violet crumble