

PLATFORM PANTRY

Breakfast Menu

Eggs your way **\$14**

on Toasted Sourdough

Brioche French Toast **\$25**

Caramelized banana, vanilla crème anglaise, berry compote, vanilla ice cream and toasted nut crumble

Smash Avocado **\$27**

Toasted Sourdough, Avocado, whipped Persian Feta, Poached Eggs, Beetroot Relish, Almond Dukkha

Chilli Eggs **\$24**

Njoku Sausage Ragu, Mixed Herb Labneh, House-Made Chili Oil, Toasted Focaccia, Poached Eggs.

Pulled Pork Benedict **\$25**

House Made Potato Rostie, Poached Eggs, Hollandaise, Apple & fennel slaw, Shallots Dust.

Platform Breakfast **\$30**

Choice of Eggs, Roasted Tomatoes, Spinach, Grilled Chorizo, Sourdough Toast, Bacon, Tomato Relish

Add Rosti – \$6

Add Avocado – \$6

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Dinner Menu

STARTER'S

Garlic Bread (VEG)	\$15
Toasted Bread with Herb Garlic Butter	
Add Cheese : \$3	
Soup of the day with Toasted Focaccia	\$16
Crispy Vegetable Spring Rolls (4 pcs)	\$16
Sweet Chili Dip	
Pumpkin & Mushroom Arancini (VEG)	\$20
Romesco Sauce, Grated Parmesan	
Tomato Bruschetta (VEG)	\$20
Fresh Basil, Aged Balsamic, Parmesan	
Flash-Fried Calamari	\$18
Rocket, Pear & Walnut Salad, Aioli	
Bang Bang Prawns	\$20
Tiger Prawns, Chili-Tomato Broth, Toasted Bread	
Meatballs	\$20
Tomato Sugo, Mozzarella, Toasted Bread	
Crispy Pork Belly	\$20
Wok - Tossed Asian Greens, House Made Soy Glaze, Shallot Dust	
Chips (GF)	\$14
House Seasoning, Tomato Sauce, Aioli	
Butter Chicken Croquettes	\$20
Butter Chicken Sauce, Shallot Dust	
Mediterranean Platter For 2 (VEG Optional)	\$32
House - Made Dips, Grilled Seasonal Veg, Olives, Feta, Grilled Chorizo, Shaved Ham, Grilled Pita	
Sharing Board (Choose Any 4 starters)	\$ 60

MAINS

Grilled Salmon (GF)	\$36
Roasted Vegetables, Baby Spinach, Crispy Potato, Fried Capers, Dill Butter Sauce	
Chicken Parma	\$30
Crumbed Chicken Breast, Tomato Sugo, Shaved Ham, Melted Mozzarella, Chips, Side Salad	
Platform Burger	\$29
200g Beef Patty, Bacon, Cheese, Tomato Relish, Pickles, Caramelized Onion, Lettuce, Brioche Bun, Aioli, Chips	
Southern Fried Chicken Burger	\$28
Rainbow Slaw, Onion, Chipotle Mayo, Cheese, Aioli, Chips	
Moroccan Chicken	\$28
Apricot Couscous, Roast Vegetables, Baby Spinach, Mix nuts, Romesco Dip	
Calamari Salad (GF)	\$30
Rocket, Onion, Pear, Parmesan, Toasted Walnuts, Aioli	

Veal Schnitzel	\$36
Parmesan Crumb, Crispy Potato, Buttered Greens, Bacon Marsala Sauce	
Middle Eastern Pulled Lamb Pita	\$32
Slow - Cooked Pulled Lamb, Herb Labneh, Baby Cos Lettuce, Pickled Red Onion, Tomato Salsa, Cucumber, Sumac, Served with Chips & Aioli	
Pork Belly	\$34
Creamy Mash Potato, Braised Cabbage, Bacon Dust, Apple Jus	
Slow - Cooked Lamb Shank (12 hours)	\$38
Red Wine & Tomato Ragu, Creamy Mash, Root Vegetables, Buttered Beans	
Charred Vegetable Stack (VEG, V optional)	\$28
Seasonal Grilled Vegetables, Whipped Feta, Grilled Haloumi, Romesco Sauce, Potato Rosti, Chimichurri Toasted Nuts & Seed Soil	
Garlic Prawns	\$34
Creamy Garlic Sauce, Jasmine Rice, Spring Onion	
Chicken Mushroom Risotto	\$32
Thyme, Mushroom Medley, Cream, Spinach, Parmesan	
Seafood Linguine	\$42
Fish, Prawns, Mussels, Clams, Scallops, Calamari, White Wine, Cherry Tomato, Olive Oil, Chili, Basil, Fresh Pasta	
Rustic Veg Gnocchi (VEG)	\$28
Roasted Vegetables Tossed in Pesto Rosé Sauce, Fresh Gnocchi, Spinach, Parmesan, Toasted Pine Nuts	
Scotch Fillet 300g (GF)	\$48
Prime Yearling Murray Valley Steak Served with Your Choice of 2 Sides & 1 Sauce	

KID'S

(Under 10 years old)

Chicken Nuggets	\$12
with Chips & Tomato Sauce	
Calamari	\$14
with Chips & Aioli	
Fish & Chips with Tomato Sauce	\$16
Meat Balls Linguini	\$16
Tomato Sugo, Parmesan	
Cheese Burger	\$14
Beef, Tomato Sauce, Cheese, Chips	

SIDES

Mashed Potato (VEG, GF)	\$8
Seasonal Vegetables (VEG, GF)	\$10
Crispy Potato (VEG, GF)	\$8
Chips (VEG, V optional)	\$8
Mixed Salad (VEG, GF, V optional)	\$10

SAUCES

Peppercorn	\$6
Creamy Mushroom (VEG)	\$6
Bacon Marsala	\$6

DESSERTS

Apple Crumble	\$18
Baked to Order, with Crème Anglaise & Vanilla Ice Cream	
Sticky Date Pudding	\$18
Butterscotch, Caramel Popcorn, Vanilla Ice Cream	