

# PLATFORM PANTRY

## BREAKFAST

### Eggs Your way on Toast

Add Bacon \$ 5.00 / Relish \$ 3.00

\$ 15

### Platform Breakfast

Smashed avocado, mushrooms, bacon, chorizo, roast tomato, spinach, eggs your way, relish served with buttered Toast

Add Rostie \$5.50

\$29

### Chilli Eggs

Nduja sausage ragu, poached eggs, mix herbs labneh, almond dukkha, toasted focaccia

\$24

### Green Goddess Salad

Bashed Avocado, greens beans, broccolini, cucumber, peas, spinach, kale with pesto dressing

Add egg \$3 / Haloumi \$4 / Grilled Salmon \$12

\$23

### Ricotta Hotcake

Fluffy hotcake, mixed berry compote, seasonal fruits, fruit jus, roasted nut & seeds, vanilla ice cream.

\$24

### Smashed Avocado

Toasted sourdough, smashed avocado, corn salsa, beetroot hummus, dukkha, persian fetta, crispy kale, poached eggs

\$26

### Pulled Pork Benedict

House made potato rosti, pulled pork, poached eggs, hollandaise, apple & fennel slaw shallots dust

\$24

### Tropic Like its Hot

Mango & coconut panna cotta, toasted granola, nuts & seeds, seasonal fruits

\$20

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## All Day Menu



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### STARTER'S

<b>Bruschetta</b>	
Honey toast, tomato, onion, balsamic glaze, basil, parmesan	\$18
<b>Mushroom Bruschetta</b>	
Sautéed mushrooms, confit garlic, caramelized onion, basil pesto, fetta	\$20
<b>Vegetarian spring rolls</b>	
With sweet chilli dip	\$16
<b>Garlic bread</b>	
Toasted bread, garlic butter	\$14 GFO
Add cheese:	\$3
<b>Crispy Calamari</b>	
Salt & pepper seasoning, aioli, lemon	\$18 GF
<b>Chicken Bites</b>	
Gochujang sauce, smashed avocado, corn salsa, siracha mayo	\$20
<b>Zucchini &amp; Corn Fritters</b>	
Tomato relish, aioli, rocket	\$16
<b>Tortilla Crisps</b>	
Smashed avocado, fetta	\$16
<b>Bang-Bang Prawns</b>	
Tomato concase, sugo, basil, chili	\$18 GF
<b>Mushroom Arancini</b>	
Medley of mushrooms, cheese, pickled shallots, aioli	\$18
<b>Patata's</b>	
Triple cooked crispy potatoes, house seasoning, hummus	\$14 GF
<b>Chips</b>	
House seasoning, tomato sauce, aioli	\$10 GF
<b>Meatballs</b>	
Tomato sugo, mozzarella, toasted bread	\$20
<b>Dips Platter</b>	
Dips, toasted bread, crisps	\$20
<b>Sharing Board</b>	
Serves 4-5 ppl, choose any 5 sharing starters	\$78

### MAIN'S

<b>Grilled Salmon</b>	
Roast veg, baby spinach, crispy potato, pine nuts, dill butter sauce	\$34 GF
<b>Chicken Parma</b>	
Crumbed chicken breast, tomato sugo, ham, melted mozzarella, chips, side salad	\$30
<b>Lamb Rump</b>	
Roast veg, cherry tomato, artichokes, pesto, onion jam, baby spinach, feta	\$34 GF
<b>Platform Burger</b>	
200gm wagyu beef, bacon, cheese, relish, pickles, caramelized onion, lettuce, brioche bun, chips, aioli	\$29
<b>Moroccan Chicken</b>	
Apricot cous-cous salad, roast veg, baby spinach, pepitas, cucumber yoghurt, sumac	\$28
<b>Seafood Linguine</b>	
Barramundi, prawns, mussels, clams, scallops, calamari, white wine, cherry tomato, olive oil, chilly, basil, fresh pasta	\$42

<b>Calamari salad</b>	
Rocket, onion, pear, parmesan, toasted walnuts, aioli	\$28 GF
<b>Grilled Chicken Burger</b>	
Cheese, caramelized onion, smashed avocado, tortilla crisp, corn salsa, taco mayo, brioche bun, chips	\$28
<b>Haloumi</b>	
Quinoa salad, roast veg, chickpeas, baby beats, hummus,	\$24 GF
<b>Beer Battered Barramundi</b>	
Chips, tartare sauce, charred lemon, side salad	\$30
<b>Confit Lamb Shank</b>	
Seasonal vegetables, mashed potato, red wine jus	\$38
<b>Garlic Prawns</b>	
Creamy garlic sauce, jasmine rice, spring onion, toasted bread	\$34 GFO
<b>Mushroom Risotto</b>	
Thyme, mushroom medley, cream, parmesan	\$28 GFO
Add Chicken	\$6
<b>Veal Schnitzel</b>	
Parmesan crumb, crispy potato, green beans, bacon, marsala sauce	\$34
<b>Spaghetti Meatballs</b>	
Meatballs, smoked tomato sugo, baby spinach, parmesan	\$32
<b>Veg Paella</b>	
Oven-baked, roast veg, tomato, green peas, baby spinach, spiced broth, fetta	\$26 GFO
<b>Gnocchi</b>	
Tomato pesto, pumpkin, baby spinach, peas, pine nuts, parmesan, toasted crumbs	\$28
<b>Striploin 300gm</b>	
Black Angus, Gippsland	\$44 GF
<b>Scotch Fillet 300gm</b>	
Prime Yearling, Murray Valley	\$48 GF
<i>Steaks served with your choice of 2 sides &amp; 1 sauce</i>	
<b>Sides</b>	
Mashed potato, seasonal vegetables, crispy potato, chips, mixed salad	
<b>Sauces</b>	
Gravy, peppercorn, creamy mushroom, bacon marsala, garlic cream	
Extra side \$8, Extra sauce \$5, Top your steak with 4 grilled prawns \$9	

### KID'S

<b>Chicken Nuggets</b>	
Chips, tomato sauce	\$12
<b>Calamari</b>	
Chips, aioli	\$14
<b>Fish &amp; Chips</b>	
Tomato sauce	\$16
<b>Spaghetti Meatballs</b>	
Tomato sugo, parmesan	\$16
<b>Burger</b>	
Beef, relish, cheese, chips	\$14

### SWEETS

<b>Sticky Date pudding</b>	
Butterscotch, caramel popcorn, vanilla ice-cream	\$18
<b>Apple Crumble</b>	
Warm crème anglaise, vanilla ice-cream	\$18

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## Lunch

*All below lunch items are served with side of chips.*

<b>B.L.T.</b>	<b>\$16</b>
Maple sriracha bacon, lettuce, tomato, aioli	
Add smashed avocado	+\$6
<b>Quesadilla</b>	<b>\$18</b>
Grilled chicken, veg, mozzarella, sweet chili, sour cream	
<b>Grilled Chicken &amp; Avocado</b>	<b>\$19</b>
Relish, cheese, spinach, caramelized onion, aioli	
<b>Wrap</b>	<b>\$16</b>
Roasted veg, avocado, haloumi, spinach, relish, sriracha hollandaise	
<b>Smoked Leg Ham</b>	<b>\$18</b>
Cheese blend, aioli, sea salt	
<b>Mega Mushroom</b>	<b>\$18</b>
Confit garlic, salsa-verde, cheese blend, caramelized onion	