

PLATFORM PANTRY

All Day Menu



STARTER'S

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

MAIN'S

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

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

KID'S

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

SWEETS

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