



DINNER

Small Bites

Grilled prawns, seaweed salad, preserved lemon, kombu butter, olive oil, petite herbs (gf)	\$16
Semi-cured salmon, cold pickled garden vegetables, maple ponzu, olive oil powder (df) (gf)	\$16
Fried chicken: deep fried half spatchcock, kimchi aioli, jicama, nori powder (df)	\$16
Potato croquette, Italian sausage, salsa verde, romesco, manchego (vo)	\$14
Roasted cauliflower, fermented eschallot, caper berries, almonds, orange gastrique, salted egg yolk (df) (gf) (v)	\$12
Soup of the day served with a warm milk bun and French salted butter (vo)	\$10

See Photos Of Every Dish

Plus ingredient definitions, dietary filtering and language translations. Visit mryum.com.au/platform270 or scan the QR code with your iPhone camera or Google lens. No QR app required.



From The Grill

<i>Steaks served with choice of sauce: Jus, Béarnaise, Wholegrain Mustard, Herb Butter</i>	
300g Grass-fed scotch fillet (df) (gf)	\$45
300g Grass-fed porterhouse (df) (gf)	\$38
Off the grill special (df) (gf)	P.O.A
Cheeseburger: two flame-grilled all beef patties, tempura onion rings, kimchi aioli, American cheddar, lettuce	\$19
Chicken Burger: grilled Cajun spiced chicken, pineapple, aioli, bacon, lettuce, cheese (dfo)	\$19

Large Plates

750g Braised chuck ribs, fermented cucumber, nashi pear, Asian herbs, bao (df) (gf)	\$48
Barramundi, forest mushrooms, umami broth, asparagus salad, truffle oil (dfo) (gf)	\$28
Twice cooked belly of pork, grilled witlof, butter glazed apples, chimichurri (df) (gf)	\$28
Chicken roulade, dutch carrots, cauliflower purée, pickled mustard seeds, jus (gf)	\$25
Pappardelle, orange scented braised lamb, sultanas, pine nuts, feta (dfo)	\$23
Casarecce, grilled eggplant, semi dried tomato, baby spinach, chilli, capers (df) (v)	\$20

Sides

Heirloom carrots, maple ponzu vinaigrette, rosemary (df) (gf) (v)	\$13
Asparagus, chilli, garlic, kombu butter (gf) (v)	\$13
Pearl potatoes, preserved lemon, pickled eschallot, herbs (df) (gf) (v)	\$12
Shoe-string fries, powdered nori and kimchi aioli (df) (gf) (v)	\$10
Mixed leaf lettuce, cucumber, tomato, red onion, pear, lemon vinaigrette (df) (gf) (v)	\$10

Dessert

Wash rind cheese, house made rhubarb and peppercorn compote, apple, lavosh (v)	\$16
Dark chocolate mousse, pistachio praline, compressed figs, pistachio ice-cream (gf) (v)	\$14
Raspberry parfait, roasted white chocolate, freeze dried strawberries, passionfruit sorbet (gf) (v)	\$14
Selection of ice-cream/sorbets (dfo) (gf) (v)	\$9

NOTE: Payments settled by credit card incur a 1.5% service charge

(df) Dairy Free
(dfo) Dairy Free Option
(gf) Gluten Free
(v) Vegetarian
(vo) Vegetarian Option



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