PLATFORM 818

FOR TWO

230

House Flatbread *(VE/DFOA)*
Turkish Style Ezme | Spices | Chilli Oil

Dry aged 800gm Yambinya T-bone For Two *(DFOA)*
Chimichurri | Grilled Broccolini | Truffle Mushroom French Fries | Red Wine Jus

Crème Caramel
Brandy Snap | Baked Custard topped with Toffee Sauce | Vanilla Mascarpone

STARTERS

House Flatbread *(VE/DFOA)* 13
Turkish Style Ezme | Spices | Chilli Oil

Riverina Halloumi *(V/GFOA)* 15
Honey | Crushed Pistachio

Garlic Prawns *(A)* 19
Speck | Garlic Cream | Sourdough

Crumbed Lamb Croquette 24
Cherry Tomato Salsa | Chermoula Sauce | Goat's Curd

King Fish Ceviche *(GFOA/DFOA/A)* 19
Whisky Citrus Dressing | Fennel Fronds | Shaved Shallot & Baby Herb Salad

Warm Eschalot Tart *(V)* 17
Baked French Eschalots | Fetta | Baby Herbs | Creamy Herb Dressing

Asparagus Crêpe *(V)* 16
Fried Leek | Baby Herbs | Lemon Butter

MAINS

Pan Roasted Barramundi *(GFOA/A)* 43
Tarator Sauce | Sautéed Peas | Edamame | Preserved Lemon | Lemon Dill Yoghurt

Grilled King Prawns *(GFOA/A)* 50
Baby Cos Salad | Garlic Lemon and Chilli Dressing | Grilled Asparagus

Duck Maryland *(GFOA)* 47
Herb Crème Fraîche | Lentil and Vegetable Salad | Pomegranate

Maple Mustard Glazed Pork Belly *(GFOA)* 38
3 hour Confit Belly | Crackle | Parsnip Purée | Baby Carrot | Grilled Broccolini

HOUSE MADE FETTUCCINE

Asparagus *(V)* 30
Garlic | Olives | Chilli | Parmesan Cheese | Goat's Curd

Seafood *(M)* 40
Salmon Belly | Market Prawns | Calamari | Garlic Cream

Pesto Chicken 35
Toasted Pine Nuts | Parmesan Cheese | Citrus Crumb | Crisp Basil

GRILLS

Angus Sirloin *(GFOA)* 57

Fillet Mignon *(GFOA)* 70

Chicken Breast *(GFOA)* 35

Murray Valley Pork Cutlet *(GFOA)* 42

All grills served with:
French Fries | Truffle Mushroom Butter | Grilled Broccolini

Choice of :
Mushroom Sauce | Jus | Green Peppercorn Sauce

SIDES

French Fries *(V)* 15
Truffle Mushroom Butter

Green Beans *(VE/GFOA/DFOA)* 15
Chimichurri | Sea Salt | Olive Oil

Mashed Potato *(V/GFOA)* 15
Chives | Confit Garlic

Coral Leaf Salad *(VE/GFOA/DFOA)* 15
Shaved Radish | Apple | Red Wine Vinegar

Charred Broccolini *(VE/GFOA)* 15
Olives | Roasted Garlic | Chilli Oil | Roasted Cherry Tomatoes

CHEESE

Australian Cheese by the piece *(V/GFOA)* 19
Grand Fleuri Brie | Victoria
Woombye Vintage Cheddar | Queensland
Tarwin Blue | Berry's Creek

Toasted Fruit Bread | Fig & Red Wine Spread | Almond Crisp Bread

DESSERTS

Peach Pie for Two *(V)* 26
Cointreau Caramel | House Vanilla Ice Cream

Banana Cream Pie *(VE/GFOA)* 20
Sweet Pastry | Torched Banana | Vegan Cream | Banana Ice Cream

Housemade Baileys Tiramisu *(V)* 17
Sponge Fingers Soaked In Espresso Coffee | Baileys Mascarpone Cream

Citrus Crêpe Cake *(V)* 15
Vanilla Mascarpone | Curd | Citrus Salad

Summer Berry Brûlée *(V/GFOA)* 17
Toasted Meringue | Berry Ice Cream | Berry Compote

Crème Caramel 17
Brandy Snap | Baked Custard topped with Toffee Sauce | Vanilla Mascarpone

DISCOVER LOCAL

V - Vegetarian | VE - Vegan | GFOA - Gluten Free Option Available | DFOA - Dairy Free Option Available | A - Australian | M - Mixed | I - Imported

All our seafood is responsibly sourced. All dishes may contain traces of wheat, eggs & nuts. Please inform our staff of your allergies and dietary requirements.