

PLATINUM

LUNCH from 12pm

DINNER from 5.30pm

To Start

Tasmanian Oysters: Natural with lemon	(3)	\$13	(6)	\$24
Smokey bbq & bacon	(3)	\$14	(6)	\$26
Beetroot Hummus with warmed pita bread			VG	\$11
Smashed Guac, crumbed fetta, Turkish bread			v	\$11
Whipped Yarra Valley fetta, honey and Turkish bread			v	\$12
Tapas share plate- trio of dips, warmed olives, baked brie, marinated veg, grissini & Turkish	v			\$35
Baked Brie with caramelised onion and Turkish bread			v	\$15
Arancini of roast pumpkin, honey and fetta, garlic aioli			v	\$16
Moroccan spiced calamari crisp fried, garlic aioli, citrus & roquette salad				\$18
Pumpkin gnocchi pan fried, roquette, hazelnut, honey, & shaved parmesan			v	\$17
Harissa & Garlic prawns, charred lemon, pita				\$18
Twice cooked honey glazed pork belly, mango chutney, slaw & soy chili caramel				\$18
Pan fried Scallops, sweet corn puree, cucumber and apple salad				\$19
Moreton bay bugs, grilled, garlic butter, charred lime				\$21

Mains

Garden vegetable and peanut satay, fried shallots, pappadams & mango chutney	VG	#		\$31
Sumac crusted Salmon, garlic potato rosti, citrus, fennel & roquette salad, garlic aioli		#		\$35
Pan fried potato gnocchi, wild mushroom cream, baby spinach, pecorino & truffle oil	v	#		\$34
Platinum Chicken parmigiana, oven baked, crunchy chips, dressed green salad				\$30
Linguini with garlic prawns, calamari, chorizo, tomato cacciatore, capers, chilli, and olives				\$37
Slow braised pulled lamb ragu, potato gnocchi, cherry tomatoes and gremolata				\$34
Moroccan spiced calamari crisp fried, crunchy chips, garlic aioli, citrus & roquette salad				\$33
Pork cutlet, garlic butter, potato & pumpkin gratin, seasonal vegetables, mango chutney, & honey soy caramel				\$37
Baked Barramundi, linguini with saffron cream, garlic prawns and fennel salad				\$36
12hr slow cooked Beef Cheeks, garlic mash, seasonal vegetables & caramelised onion jus				\$39
Chicken breast in bacon, spinach & fetta filling, potato gnocchi, seasonal vegetables, and masala cream				\$35
Duck Trio – confit leg, spring roll, croquette with polenta chips, jus & roquette parmesan salad				\$39
200g Eye Fillet, potato & pumpkin gratin, seasonal vegetables, caramelised onion jus		#		\$44

V – vegetarian

VG – vegan

O – optional

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Additions

Bowl of crunchy chips with tomato relish		\$10
Sweet potato fries with garlic aioli	v	\$10
Potato wedges lightly seasoned with sour cream & sweet chilli	v	\$12
# Add 3 garlic prawns or crumbed chicken or crisp fried calamari		\$7

Condiments

Tomato relish, garlic aioli, caramelised onion		\$3
Jus, masala cream, mushroom sauce		\$4

Desserts

Affogato with your choice of liqueur (frangelico/ baileys/ kahlua or amaretto)		\$16
Trio of gelati – seasonal varieties	VG	\$12
White chocolate panna cotta, berry gelati, meringue crumb, strawberries & vanilla floss		\$16
Molten chocolate brownie, dark chocolate mousse, raspberry compote, vanilla ice cream		\$18
Baked marble chocolate cheesecake, double choc cookie, vanilla ice cream		\$16
Warm raspberry and lime vegan cake, lemon syrup, vanilla bean & coconut gelati	VG	\$16
Milk chocolate and honeycomb semifreddo, blackberry jam, chocolate crumb		\$16
Bailey's crème brulee, pistachio and orange biscotti, double cream		\$16
Warm Sticky date pudding, butterscotch sauce, vanilla ice cream		\$16
Dessert Platter – chef's selection of three desserts to share		\$38

*** Please consult with our staff for menu advice as menu items include unlisted ingredients.**

And whilst all reasonable efforts are taken to accommodate dietary requirements, we cannot guarantee that our food will be allergen free.

Platinum does not permit customer provided foods to be served in the restaurant.

Please note we do not split bills & a surcharge of 15% applies on Public Holidays. Thank you.

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