

PLATINUM

Bread

Turkish bread, olive oil, dukkha	2pc	v	\$6
Toasted garlic & herb Turkish bread	4pc	v	\$8
Beetroot Hummus with warmed pita bread	4pc	VG	\$10
Smashed Guac, crumbed fetta, Turkish bread	4pc	v	\$10
Tapas share plate- trio of dips, warmed olives, baked brie, marinated veg, grissini & Turkish	v		\$ 35

Entrée

Tasmanian Oysters: (6) Natural with a lemon wedge			\$22
(6) Smokey barbecue with bacon			\$27
Twice cooked pork belly, mango chutney, slaw & soy chili caramel			\$17
Arancini of roast pumpkin, honey and fetta, salsa verde aioli		v	\$16
Baked Brie with house made cheese fruits and Turkish bread		v	\$14
Salt and pepper calamari, citrus & roquette salad, garlic aioli			\$18
Garlic chilli prawns, mango salsa & crisp vermicelli			\$18

Mains

Risotto of pumpkin with caramelised onion, Yarra Valley fetta, and parmesan	ovg v		\$31
Crisp skinned Salmon, sweet potato fries, citrus & roquette salad, garlic jalapeno aioli		#	\$35
Potato gnocchi, wild mushroom cream sauce, baby spinach and pecorino & truffle oil	v	#	\$33
Salt and pepper calamari, citrus salad, beer battered chips and saffron aioli			\$33
Linguini with garlic prawns, calamari, chorizo, tomato cacciatore, capers, chilli, and olives			\$37
Slow braised pulled lamb ragu, pappardelle, cherry tomatoes and gremolata			\$34
Pork cutlet, garlic butter, potato & pumpkin gratin, greens, mango salsa, & honey soy caramel			\$37
Chicken breast in bacon, spinach & fetta filling, potato gnocchi, greens, masala cream			\$35
Barramundi lightly battered, dressed cos salad, beer battered chips & house tartare			\$33
Platinum Chicken parmigiana, oven baked, beer battered chips, dressed cos salad			\$30
200g Eye Fillet, potato & pumpkin gratin, sauteed greens, and a caramelised onion jus			\$42

Add – Crispy chicken OR salt & pepper calamari OR pan-fried garlic prawns \$6 ea.

V – vegetarian

VG – vegan

O – optional

Burgers

- Served with beer battered chips and sauce

Roast pumpkin, halloumi, onion jam, guacamole, spinach & aioli	v	\$24
Crunchy fried chicken, ranch dressing, swiss cheese, spinach & guacamole		\$24

Sides

Seasonal green vegetables with garlic butter	v	\$9
Sweet potato fries with garlic jalapeno aioli	v	\$9
Bowl of beer battered chips with tomato relish	v	\$10
Potato wedges lightly seasoned with sour cream & sweet chilli	v	\$12

Desserts

Affogato with your choice of liqueur (frangelico/ baileys/ kahlua or amaretto)		\$16
Tim Tam cheesecake, house made honeycomb & double cream		\$16
Warm apricot, raspberry, oat & coconut crumble with vanilla bean & coconut gelati	VG	\$16
Baileys crème brulee, brandy snap, and double cream	OGF	\$16
Warm Sticky date pudding, with butterscotch sauce and ice cream	v	\$16
Dessert Platter – chef's selection of three desserts to share		\$36

Petite Desserts

Trio of gelati – mango, strawberry and lemon & lime	VG	\$11
Molten Chocolate brownie with vanilla ice cream		\$11
Dark chocolate mousse with double cream		\$11

** Whilst all reasonable efforts are taken to accommodate dietary requirements, we cannot guarantee that our food will be allergen free.
Please consult with our staff for menu advice as menu items include unlisted ingredients.
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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