

# PLATINUM

## DINNER TAKEAWAY MENU

Available for pick up only - Thursday to Monday  
5.30pm – 8.00pm

### Bread

Toasted garlic & herb Turkish bread 4pc v \$5

### Entrée

Thai spiced sweet potato soup, coconut cream, warmed pita VG \$9.5

Twice cooked pork belly, mango chutney, slaw & soy chili caramel \$14

Arancini of roast pumpkin, honey and fetta, salsa verde aioli v \$12.5

Baked Brie with caramelised onion jam, Turkish bread v \$9

Starters Box – a great way to enjoy a selection of tempting entrees \$40

*Includes: Salt and pepper calamari, Roast pumpkin, honey & fetta Arancini,  
Twice cooked pork belly, and Garlic Prawns*

### Mains

Caesar salad of smoked bacon, parmesan, anchovies, croutons, garlic aioli & an egg # \$14

Seafood linguini with prawns, fish, calamari, garlic, chilli, capers & a capsicum tomato pesto \$27

Crisp skinned Salmon, sweet potato fries, citrus & rocket salad, garlic jalapeno aioli # \$26

Platinum Chicken parmigiana oven baked, beer battered chips, dressed cos salad \$20

Salt and pepper calamari, citrus & rocket salad, beer battered chips and aioli \$24

Pulled Pork ragu with pappardelle, parsley gremolata and shaved parmesan \$26

Chicken breast in bacon, spinach & fetta filling, pan fried gnocchi, greens, masala cream \$27.5

Risotto of pumpkin with caramelised onions, Yarra Valley fetta, and parmesan v \$23

Slow braised Lamb with potato gnocchi, baby spinach and pecorino \$27

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

### Burgers

- Served with beer battered chips and sauce

Roast pumpkin, halloumi, onion jam, guacamole, spinach & aioli v \$18

Crunchy fried chicken, ranch dressing, swiss cheese, spinach & guacamole \$20

Aussie beef, bacon, egg, cos lettuce, double cheese, beetroot, onion, aioli & tomato relish \$22

V – vegetarian

VG – vegan

O – optional

\* Please advise us if you have any dietary requirements or allergies as menu items include unlisted ingredients

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### Sides

Sweet potato fries with garlic jalapeno aioli	v	\$9
Bowl of beer battered chips with tomato relish	v	\$7
Potato wedges lightly seasoned with sour cream & sweet chilli	v	\$10

### Desserts

Dark Chocolate mousse with double cream, fresh strawberries, and house made honeycomb	\$9
Molten chocolate brownie, served warm with cream and our house made honeycomb	\$11
Mango cheesecake with meringues and double cream	\$11
Warm Sticky date pudding, with butterscotch sauce and double cream	\$11
Dessert Box – a scrumptious selections of house made desserts to share	\$40

*Example of inclusions: Chocolate Brownie, Sticky date pudding, Fruit Oat Crumble, Chocolate mousse, Mango Cheesecake, Orange Crème Caramel, Strawberry Panna Cotta*

KIDS (under twelve's) - Your choice of a kids main meal with a frog in the pond for dessert

Chicken nuggets with chips and salad	\$12
Salt and pepper calamari with chips and salad	\$12
Linguini with tomato Napoli and parmesan	v \$12
Chocolate mousse	\$6



### SPRING DINNER FOR 2



**3 courses to share \$110**

Salt and pepper calamari  
Roast pumpkin, honey & fetta Arancini  
Twice cooked pork belly  
Garlic Prawns

Chicken breast in bacon, spinach & fetta filling, pan fried gnocchi, greens, masala cream  
Pulled Pork ragu with pappardelle, parley gremolata and shaved parmesan

A Dessert box filled with our Chef's favourites

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