

PLATINUM

LUNCH *from 12pm*

DINNER *from 5.30pm*

Bread

Turkish bread, olive oil, dukkah	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

Entrée

Tasmanian Oysters: (6) Natural with a lemon wedge			\$21
(6) Smokey barbecue with bacon			\$24
Thai spiced sweet potato soup, coconut cream, warmed pita		VG	\$14
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 caramelised onion jam, Turkish bread		V	\$13
Salt and pepper calamari, citrus & roquette salad, garlic aioli			\$18
Local mussels with leek, seeded mustard, cream & served with crusty bread			\$17

Mains

Slow braised pulled lamb ragu, pappardelle, cherry tomatoes and gremolata			\$33
Salt and pepper calamari, citrus salad, beer battered chips and saffron aioli			\$32
Roast pumpkin, baby spinach & chickpea tagine with toasted pita		VG	\$28
Seafood linguini with mussels, prawns, fresh fish, squid, garlic, chilli, capers, white anchovies and cherry tomatoes			\$36
Pork cutlet, garlic butter, potato & pumpkin gratin, greens, mango salsa, & honey soy caramel			\$34
Fennel and Spinach Risotto, with Yarra Valley fetta, garlic prawns and parmesan			\$33
Crisp skinned Salmon, sweet potato fries, citrus & roquette salad, garlic jalapeno aioli		#	\$34
Potato gnocchi, wild mushroom cream sauce, baby spinach and pecorino & truffle oil	V	#	\$31
Chicken breast in bacon, spinach & fetta filling, potato gnocchi, greens, masala cream			\$34
Market fish lightly battered, dressed cos salad, beer battered chips & house tartare			\$33
Platinum Chicken parmigiana, oven baked, beer battered chips, dressed cos salad			\$27
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	\$23
Crunchy fried chicken, ranch dressing, swiss cheese, spinach & guacamole		\$23
Australian wagyu beef, cos lettuce, swiss cheese, beetroot, onion jam & tomato relish		\$23

Salads

Caesar salad of smoked bacon, parmesan, anchovies, croutons, garlic aioli & an egg	#	\$17
Roast pumpkin salad with baby spinach, pine nuts, Persian fetta & honey mustard dressing	v #	\$16

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

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

Trio of gelati – lemon & lime, passionfruit and strawberry	VG	\$11
Seasonal berry crepes with vanilla ice cream		\$14
Affogato with your choice of liqueur (frangelico/ baileys/ kahlua or amaretto)		\$16
Warm Sticky date pudding, with butterscotch sauce and ice cream	v	\$16
Molten chocolate brownie, dark chocolate mousse, vanilla ice cream & honeycomb		\$16
Warm Cranberry & Apricot oat & coconut crumble with vanilla bean & coconut gelati	VG	\$15
Salted caramel cheesecake with hazelnut praline & ice cream		\$16
Baileys crème brulee, brandy snap, vanilla ice cream	OGF	\$16
Dessert Platter – chef's selection of three desserts to share		\$36

* 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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