

GROUP DINING

*This menu is applicable to all groups of 6 guests and over. Includes choice of still and sparkling water.
\$65pp*

House Made Flat Bread

roasted pumpkin hummus |
spiced maple | toasted walnut

Yamba Prawn

speck | garlic cream | gnocchi

Riverina Halloumi

wild honey | pistachio crumb

Mashed Potato

chives | confit garlic

Battered Monk Fish

green leaf salad | gribiche | chips

Junee Lamb Shoulder

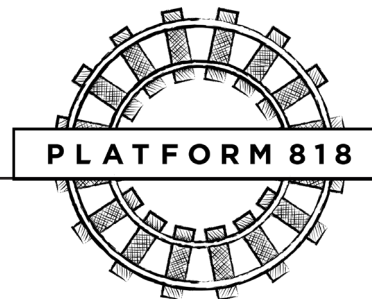
slow cooked junee lamb shoulder
with natural jus

Roasted Baby Carrots

pistachio butter | wild honey

Leafy Salad

shaved radish | apple | red wine vinaigrette



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



The creation of Platform 818 was influenced by the history and heritage of its locality at 818 George Street. Directly below the hotel lies the now unused original Goods Line Tunnel - the first of its kind in Sydney - used to connect Sydney Rail Yard and the Sydney-Parramatta railway line to the shipping port of Darling Harbour. Conveniently located opposite the historical Central Station, the largest station in Sydney which was first opened in 1855 as a simple wooden platform, nothing more than a corrugated iron shed, we have taken some of this rustic inspiration for our new décor.

Our signature, the highball cocktail, is inspired by the practice of serving beverages in tall glasses on steam trains. It is carefully crafted by our resident mixologist with bespoke PS40 soda and flavour-infused beautifully decorated blocks of ice.

Hop on board as we take a palatable excursion through time. Experience a modern take on classic Australian dishes made with locally sourced produce that once would have travelled from railway towns along the NSW goods line. Enjoy these dishes with our all Australian wine list showcasing what Australia has to offer across many great regions, with some hero varietals as well as upcoming Australian wine makers, who are pushing the boundaries and exploring new styles of wine crafting changing the Australian wine landscape.