PLATFORM 818

FOR TWO

80

House Flatbread *(VE/DFOA)*

Olives | Confit Garlic | Chilli Oil

Slow Cooked Lamb Shoulder For Two *(DFOA)*

Baby Carrot | Eschalot | Baby Turnip | Baby Beet | Fennel

House Made Sticky Date *(V)*

Cinnamon Whisky Caramel | House Vanilla Ice Cream

**Please note, discounts are not applicable on these dishes, including ALL Accor+ Explorer.*

STARTERS

House Flatbread *(VE/DFOA)* 13
Olives | Confit Garlic | Chilli Oil

Riverina Halloumi *(V/GFOA)* 15
Honey | Crushed Pistachio

Garlic Prawns *(A)* 19
Speck | Garlic Cream | Sourdough

Mushroom Velouté *(V)* 18
Mushroom Medley | Grilled Brioche | Toasted Walnut

Pork & Pistachio Terrine *(DFOA)* 18
Sourdough | Cherry Tomato Salsa | Pickled Vegetables | Black Garlic

Warm Eschalot Tart *(V)* 17
Baked French Eschalots | Fetta | Baby Herbs | Creamy Herb Dressing

Creamy Chicken & Leek Crêpe 16
Fried Leek | Baby Herbs

MAINS

Pan Roasted Barramundi *(GFOA/A)* 45
Macadamia Romesco | Sautéed Peas | Edamame | Preserved Lemon | Grilled Artichoke

Beef Cheek *(GFOA)* 38
Slow Cooked Beef Cheek | Creamy Mash | Baby Carrot | Grilled Broccolini

Crumbed Lamb 2 Ways 52
Crumbed Slow Cooked Shoulder Croquette | Dukkah Crumbed Tomahawk | Smoked Artichoke Purée | Rainbow Chard | Pomegranate | Turkish Ezme

Maple Mustard-Glazed Pork Belly *(GFOA)* 38
3-hour Confit Belly | Crackle | Parsnip Purée | Baby Carrot | Grilled Broccolini

HOUSE-MADE FETTUCCINE

Cherry Tomato *(V)* 30
Garlic | Olives | Chilli | Parmesan Cheese | Napolitana Sauce

Seafood *(M)* 40
Salmon Belly | Market Prawns | Calamari | Garlic Cream

Smoked Chicken 35
Speck | Parmesan Cheese | Citrus Crumb | Garlic Cream

GRILLS

Angus Sirloin *(GFOA)* 55

Fillet Mignon *(GFOA)* 70

Chicken Breast *(GFOA)* 35

Murray Valley Pork Cutlet *(GFOA)* 42

All grills served with:
Herb, Mustard Potted Potatoes | Truffle Mushroom Butter | Grilled Broccolini | Roasted French Eschalot

Choice of :
Mushroom Sauce | Jus | Green Peppercorn Sauce

SIDES

Chips *(V/DFOA)* 15
Garlic & Onion Seasoning

Green Beans *(VE/GFOA/DFOA)* 15
Chimichurri | Sea Salt | Olive Oil

Mashed Potato *(V/GFOA)* 15
Chives | Confit Garlic

Coral Leaf Salad *(VE/GFOA/DFOA)* 15
Shaved Radish | Apple | Red Wine Vinegar

Charred Broccolini *(VE/GFOA)* 15
Olives | Roasted Garlic | Chilli Oil | Roasted Cherry Tomatoes

CHEESE

Australian Cheese by the piece *(V/GFOA)* 19
Milawa Brie | Victoria
Maffra Mature Cheddar | Victoria
Riverine Blue | Berry's Creek

Toasted Fruit Bread | Fig & Red Wine Spread

DESSERTS

Sticky Date Pudding For Two *(V)* 26
Cinnamon Whisky Caramel | House Vanilla Ice Cream

Banana Cream Pie *(VE/GFOA)* 20
Sweet Pastry | Torched Banana | Vegan Cream | Banana Ice Cream

Housemade Baileys Tiramisu *(V)* 17
Sponge Fingers Soaked In Espresso Coffee | Baileys Mascarpone Cream

Warm Citrus Crêpe *(V)* 15
Vanilla Mascarpone | Curd | Torched Sugar

Strawberry Brûlée *(V/GFOA)* 17
Toasted Meringue | Strawberry Ice Cream | Strawberry Jam

DISCOVER LOCAL

V - Vegetarian | VE - Vegan | GFOA - Gluten Free Option Available | DFOA - Dairy Free Option Available | A - Australian | M - Mixed | I - Imported

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