



IMAGES  
lounge bar and restaurant

Our dedicated chefs have hand-picked  
a menu to give you an exceptional  
dining experience during your stay at  
Platinum International

Please Enjoy!

## Entrées

<b>Share platter</b>	19
<i>Garlic bread, salt &amp; pepper calamari, tamarind chicken wings, spicy mayo</i>	
<b>Soup of the Day</b>	9
<b>House made gnocchi (V) (GF)</b>	14.5
<i>Cauliflower cream, walnut, pear and watercress salad</i>	
<b>Scallops</b>	16
<i>Citrus and dill crusted scallops seared and served with celeriac puree</i>	
<b>Garlic bread (V)</b>	5
<i>with mozzarella cheese – half serve</i>	8
<i>Full serve</i>	
<b>add bacon \$2</b>	

## Mains

<b>Caribbean chicken curry (GFO)</b>	28
<i>Served with coconut rice and julienne salad</i>	
<b>Charred pork striploin (GF)</b>	28.5
<i>With white bean cassoulet and spiced apple chutney</i>	
<b>Grilled Humpty Doo Barramundi (GF)</b>	29.5
<i>With roast Mediterranean vegetables and beetroot sauce</i>	
<b>Mushroom risotto (V) (GF)</b>	25.5
<i>Creamy mushroom and asparagus risotto with parmesan wafer</i>	
<b>Lamb shank (GF)</b>	27
<i>With mashed potato, seasonal vegetables and braising reduction</i>	

## Prime Meats

<b>200g Eye fillet (GF)</b>	37.5
<b>300g Rib fillet (GF)</b>	38.5

*Steaks served with rustic potato gratin, steamed vegetables, pumpkin puree and jus*

## Sides

<b>Sautéed vegetables</b> <i>Sugar snap peas, asparagus, carrots and broccoli</i>	5.5
<b>Green leaf salad</b> <i>Dressed with a house made vinaigrette</i>	5.5
<b>Beer battered fries</b> <i>Seasoned with a house made herbed seasoning</i>	5
<b>Creamy garlic mash</b> <i>Mashed potato seasoned with garlic</i>	5

## Kids Menu

<b>Fish &amp; Chips</b>	12.5
<b>Nuggets &amp; Chips</b>	12.5
<b>Steak &amp; Chips</b>	12.5

*All kids meals come with a bowl of ice cream for dessert*

## Desserts

<b>Sticky date</b> <i>Served with caramel sauce and vanilla ice cream</i>	14.5
<b>Chocolate brownie (GF)</b> <i>Served with ice cream</i>	14.5
<b>Apple tarte tatin</b> <i>With butterscotch sauce and ice cream</i>	14.5
<b>Waffles</b> <i>With strawberry coulis ice cream and maple syrup</i>	14.5
<b>Platinum affogato (GF)</b> <i>A shot of freshly brewed espresso coffee served with ice cream and a shot of liqueur</i>	14.5

## Cheese Board

<b>One cheese</b>	15.5
<b>Two cheeses</b>	22.5
<b>Three cheeses</b>	29.5

# BEVERAGES

## Non-alcoholic

Juice	3.5
Soft Drink	4.5
Lemon, Lime & Bitters	4.5

## Hot Beverages

	Cup	Mug
Espresso	4	-
Long Black	4.5	5.5
Flat White	4.5	5.5
Cappuccino	4.5	5.5
Latte	5	-
Mocha	5	-
Hot Chocolate	5	-

	For 1	For 2
Pot of Tea	4	6.5

## Beer

Hahn Premium Light	6
Pure Blonde	6
Tooheys Extra Dry	6
XXXX Gold	6
Cooper's Pale Ale	6.5
Great Northern Original	6.5
Great Northern Super Crisp	6.5
Hahn Super Dry 3.5	6.5
Peroni	6.5
Peroni Leggera	6.5
Stella Artois	6.5
XXXX Bitter	6.5
Hahn Super Dry	7
Corona	7
Crown Lager	7
James Boag's Premium	7
James Squire One Fifty Lashes	7
Victoria Bitter	7
Little Creatures Pale Ale	8
Guinness	10
Kilkenny	11

## Cider

Somersby Apple	6.5
Somersby Pear	6.5
Rekorderlig Strawberry & Lime	7
Rekorderlig Wild Berries	7

## Spirits

Bacardi	7.5
Bundaberg Rum	7.5
Canadian Club	7.5
Captain Morgan	7.5
Gordon's London Dry Gin	7.5
Jim Beam	7.5
Johnnie Walker Red Label	7.5
Malibu	7.5
Napoleon 1875 VSOP Brandy	7.5
Smirnoff	7.5
Gilbey's 1875 London Dry Gin	8.5
Gordon's Premium Pink Gin	8.5
Wild Turkey	8.5
Bombay Sapphire	9.5
Cutty Sark	9.5
Jack Daniel's	9.5
Jameson	9.5
Drambuie	10.5
Jose Cuervo	10.5
Johnnie Walker Black Label	12.5
Chivas Regal	12.5
Grey Goose	12.5
Glenfiddich	15
Glenmorangie	15
Hennessey VSOP Cognac	15
Penfold's Grandfather Tawny	15
Talisker	15

## Liqueurs

Bailey's Irish Cream	6
Kahlua	6
Midori	7
Southern Comfort	7.5
Pimm's	8.5
Franjelico	9.5
Cointreau	11.5
Grand Marnier	12

## Add mixer

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# WINES

## Red

	150ml	250ml	Bottle
<b>House Red - Rothbury Estate Shiraz Cabernet</b> Victoria	6.5	9.5	25
<b>Jamieson's Run Cabernet Shiraz Merlot</b> Limestone Coast, South Australia	7.5	11.5	29
<b>Jim Barry Coonawarra Cabernet Sauvignon</b> South Australia	7.5	11.5	29
<b>HāHa Pinot Noir</b> Hawke's Bay, New Zealand	8.5	13	35
<b>St. Hubert's The Stag Shiraz</b> Victoria	9	13.5	36
<b>Wolf Blass Yellow Label Merlot</b> South Australia	-	-	32
<b>Devil's Lair Honeycomb Cabernet Merlot</b> Margaret River, Western Australia	-	-	36
<b>Yalumba Samuel's Collection Barossa Shiraz</b> Victoria	-	-	36
<b>Taylor's Heritage Cabernet Sauvignon</b> Clare Valley, South Australia	-	-	46
<b>Wirra Wirra Woodhenge Shiraz</b> McLaren Vale, South Australia	-	-	49
<b>Yalumba Paradox Shiraz</b> Barossa Valley, South Australia	-	-	69
<b>Yalumba Signature Cabernet Shiraz</b> Barossa Valley, South Australia	-	-	79
<b>Yalumba Octavius Shiraz</b> Barossa Valley, South Australia	-	-	119

## White

	150ml	250ml	Bottle
<b>House White – Rothbury Estate Semillon Sauvignon Blanc</b> Victoria	6.5	9.5	25
<b>T'Gallant Juliet Moscato</b> Victoria	7.5	11.5	29
<b>Twin Islands Sauvignon Blanc</b> Marlborough, New Zealand	7.5	11.5	29
<b>West Cape Howe Chardonnay</b> Western Australia	7.5	11.5	29
<b>Redbank Pinot Gris</b> King Valley, Victoria	7.5	11.5	29
<b>821 South Sauvignon Blanc</b> Marlborough, New Zealand	-	-	28
<b>Penfold's Koonunga Hill Autumn Riesling</b> South Australia	-	-	36

## Rosé

		Bottle
<b>Chaffey Bros. Not Your Grandma's Rosé</b> Barossa Valley, South Australia		32

## Sparkling

	Glass	Bottle
<b>T'Gallant Prosecco</b> Victoria	9	36
<b>Dunes &amp; Greene Chardonnay Pinot Noir Piccolo</b> Victoria	-	9
<b>Moët &amp; Chandon Impérial Brut Champagne</b> Épernay, France	-	99

# COCKTAILS

## **Cosmopolitan**

*Vodka, triple sec, cranberry juice and lime*

## **Daiquiri**

*Bacardi, sugar syrup and lime juice*

## **Espresso Martini**

*A freshly brewed shot of espresso with vodka, Kahlua and sugar syrup*

## **Fruit Tingle**

*Vodka, blue curacao and lemonade with a dash of raspberry and a selection of fresh fruits*

## **Margarita**

*Bacardi, triple sec, lime juice served in a glass rimmed with sea salt*

## **Martini**

*Gin and vermouth served chilled and garnished with an olive*

## **Midori Splice**

*Midori, Malibu & pineapple juice topped with cream*

## **Mojito**

*Bacardi, sugar syrup, lime juice, garnished with lime and mint leaves*

## **Old Fashioned**

*Whiskey and sugar syrup gently stirred with ice and a dash of bitters*

## **Pimm's Spritz**

*Pimm's & sparkling wine mixed with lemonade, dry ginger ale & a selection of fresh fruits*

## **Toblerone**

*Bailey's, Kahlua, Frangelico & white crème de cacao topped with cream and chocolate syrup*

**All cocktails \$15**