

SAMPLE LUNCH MENU

Ciabatta bread french toast, served with maple syrup, berries, caramelized banana and whipped cream.	19.50
<i>With bacon:</i>	21.50
Free range egg omelette filled with tomato, mushroom, spinach and cold smoked cheese, served with a green salad.	22.50
All day traditional English breakfast: bacon, sausages, two fried eggs, slow roasted tomatoes, sautéed mushrooms and potatoes, beans and toasted ciabatta.	23.50
Pea, preserved lemon and spring onion risotto finished with feta and spinach.	18.50
Fresh fish fillets, pan-fried, and served with capsicum chilli jam and cucumber salsa with a green salad.	23.50
Plato's home made fish and chips: fillets of fresh fish, fried in a crisp breadcrumb, served with hand cut fries, coleslaw and aioli.	20.00
Crispy bite-sized squid, finished with garlic and chilli and served with a tangy citrus slaw.	19.50
Whole baby flounder pan-fried, finished under the grill and topped with a lemon, caper butter, served with green salad and fried potatoes.	21.50
Seafood chowder, filled with vegetables, mussels, clams, white fish and prawns, served with toasted ciabatta.	25.00
Plato's Fish Pie: Hot smoked white fish baked in a leek, mustard and bacon sauce, topped with creamy mash, cold smoked cheese and finished under the grill.	24.00
Beef cheeks braised in Plato Noir and Birch Street brew, served on mashed potatoes and finished with braising jus, tomatoes, olives and spring onion.	28.00

ON THE SIDE

7.50 each

Green salad / Hand cut fries / Bubble and squeak

D E S S E R T S

Affogato — two scoops of gourmet vanilla ice cream doused with a shot of espresso.	9.50
— OR with the extra zing of a nip of liqueur.	13.50
Warm rhubarb and berry crumble served with crème anglaise and vanilla ice-cream.	14.50
Chocolate and raspberry brownie, served with berry compote and vanilla ice cream.	14.50
New York-style baked cheesecake subtly flavoured with lemon zest and served with berry compote and whipped cream.	14.50