

# PLATFORM Cafe

## HOT RICE BOWLS

<b>KOREAN CHICKEN (GF)</b>	7
Korean Chicken - Sweet and Spicy Glaze - Platform Slaw - Seasoned Brown Rice	
<b>MEXICAN CHILLI BEEF (GF)</b>	7
Machacha Braised Beef Brisket - Charred Corn Salsa - Platform Slaw - Burnt Spring Onion Crema - Seasoned Brown Rice	
<b>MISO AUBERGINE (VE) (GF)</b>	7
Charred Aubergine Wedges - Miso and Sake Glaze - Kimchi - Platform Slaw - Seasoned Brown Rice	
<b>EAT YOUR GREENS (VE) (GF)</b>	7
Roasted Greens - Avocado Dressing - Crispy Seaweed - Platform Slaw - Seasoned Brown Rice	

## BAO BUNS

<b>HOI SIN MUSHROOM (VE)</b>	6.5
Sesame Roast Mushrooms - Hoi Sin Sauce - Shredded Cucumber & Spring Onion	
<b>FIRECRACKER PORK (DF)</b>	7
Spicy Slow Cooked Pork - Chilli Glaze - Pickled Cucumber - Pink Pickled Onions	
<b>CHICKEN KATSU</b>	7
Panko Fried Chicken - Tonkatsu - White Cabbage - Katsu Sauce	
<b>CAULIFLOWER SATE (VE)</b>	6.5
Roast Cauliflower - Sate Sauce - Platform Slaw - Toasted Peanuts	

## HOT FOCACCIA SANDWICHES

<b>ALBONDIGAS</b>	7
Beef & Chorizo Meatballs - Tomato sauce - Monterey Jack Cheese - Rocket	
<b>SALT BEEF (DF)</b>	7
House Cured Beef Brisket - Mustard - Dill pickles	
<b>ROAST CHICKPEA GYROS (V)</b>	7
Roasted Veg - Crispy Chickpeas - Beetroot Hummus - Feta - Dukkah	
<b>BUFFALO CHICKEN</b>	7
Shredded Buffalo Chicken - Iceberg Lettuce - Crispy Onions - Ranch	
<b>BHAJIA (VE)</b>	7
Vegetable Bhajia - Spiced Onions - Mango Yoghurt Dressing - Mint Slaw	

## FLATBREADS

<b>CUMIN &amp; GARLIC LAMB FLATBREAD</b>	8
Shredded Lamb - Chilli Zhug - Mint Yoghurt - Molasses - Pink Pickled Onions	
<b>LEVANTINE CHICKEN FLATBREAD</b>	8
Levantine Spiced Chicken - Charred Onions & Peppers - Chilli Sauce - Mint Yoghurt	
<b>FALAFEL FLATBREAD (VE)</b>	7
Cauliflower Falafel - Beetroot Hummus - Watercress - Lemon Tahini Dressing	

## DIPS/SAUCES

<b>AIOLI</b>	0.50
<b>ROMESCO</b>	0.50
<b>GREEN CHILLI ZHUG</b>	0.50
<b>HONEY MUSTARD MAYO</b>	0.50
<b>HONEY BUFFALO</b>	0.50
<b>GOCHUJANG KETCHUP</b>	0.50

## SIDES

<b>ELOTES (V) (GF)</b>	4
Charred Corn - Parmesan - Paprika - Chipotle Crema	
<b>PLATFORM SLAW (VE) (DF) (GF)</b>	2
Shredded Cabbage - Carrot - Spring Onion - Lemon Dressing	
<b>CAULIFLOWER FALAFEL &amp; BEETROOT HUMMUS (VE) (GF)</b>	3
Cauliflower Falafel - Beetroot Hummus - Crispy Chickpeas	
<b>PATATAS BRAVAS (V)</b>	4
Roast Potatoes - Romesco - Aioli	
<b>WEDGE SALAD (V)</b>	3
Iceberg Wedge - Ranch - Crispy Onions	
<b>HASH BROWN FRIES (VE) (GF)</b>	4
House Made Hash Brown Fries	

## ICE CREAM SANDWICHES

<b>PLATFORM PIECE</b>	5
Peanut Butter Cookie - Salted Caramel Ice Cream - Dulce De Leche - Praline	
<b>VERY CHERRY</b>	5
Chocolate Cookie - Cherry & Cream Ice Cream - Cherry Coulis - Chocolate Crumb	
<b>COCO LOCO (VE)</b>	5
Vegan Butter Biscuit - Coconut Ice Cream - Dark Chocolate Ganache - Toasted Coconut	

## BROWNIES

<b>DARK CHOCOLATE BROWNIE (V)</b>	3
Classic Dark Chocolate Brownie	
<b>PB &amp; J BROWNIE (V)</b>	3
Peanut Butter & Jelly Brownie	
<b>VEGAN BROWNIE (VE)</b>	3
Dairy Free Dark Chocolate Brownie	