



# PLANAR

Contemporary Modern Australian  
with an International Twist

# Sharing Plates

## OYSTERS (Served minimum of 4)

Natural (gf)	3.5 each
Killpatrick	3.5 each

## BEAN NACHOS (v) (gf)

Black beans, eyed peas, coriander, sweet corn, diced avocado, red bell pepper, onion, tomato & corn chips	17
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## SAUTEED CAULIFLOWER (v)

Served with capers and yoghurt, coriander, onion crispy peking pancake & pomegranate seeds	18
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## STONE-BAKED TRIO DIPS (v)

Stone-baked bread served with green hummus, eggplant & beetroot & semi-dried tomato	18
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## PRAWN LOLLIPOPS (gf)

Sriracha butter sauce, lime and bronze fennel (6 per serve)	19
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## WAGYU SLIDERS

Steamed bao bread, shredded wagyu beef, shallots and tomato with smoked BBQ sauce (3 per serve)	20
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## SALT & PEPPER SQUID

Spiced & crispy squid served with fried Asian noodles, shallots, chilli, lemon, & aioli	22
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## GRILLED WA OCTOPUS (gf)

Grilled octopus, potato salad & heirlooms tomatoes	26
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## CHEESE PLATE (v) Choice of;      1 Cheese / 15      2 Cheese / 22      3 Cheese / 27

Double Brie, Aged Cheddar or Gorgonzola Dolce Late	
Served with Stone-baked bread & quince paste	
ADD prosciutto & sopressa salami	5

(v) Vegetarian (vg) Vegan (gf) Gluten Free

All dishes can be modified to suit any special dietary requirement  
Please note a 10% surcharge applies on Sundays & Public Holidays

# Salads

<b>KALE SALAD</b> (v)	24
Organic Tuscan kale, mixed quinoa, cucumber, black tomatoes, roasted yams, red onion, corn chips & fresh mint tossed in a pomegranate vinaigrette with buffalo cheese	
<b>CHICKEN QUINOA</b> (gf)	26
Grilled chicken tenderloin, mixed quinoa, carrot ribbons, roasted almonds, feta cheese & rocket w. a lemon dressing	
<b>GREEN PAPAYA</b> (v)	26
Green papaya, tomatoes, red onion, pickled watermelon, mint, coriander, bean sprouts, chilli dressing w. crispy garlic & shallots	
<b>TUMERIC CAULIFLOWER</b> (v)	27
Tumeric roasted cauliflower, quinoa, spinach, raisins, mint & labnah	
<b>SPICED GRILLED LAMB</b> (gf)	28
Roasted pumpkin, beetroot, quinoa, rocket, walnuts with mint and coriander dressing	

# Burgers

All served in a rustic bun w. a side of chips  
Burgers can be served naked or gluten free upon request

<b>PULLED PORK</b>	25
Slow cooked pork with mixed spices, lettuce, tomato & sliced cheese with homemade smoky bbq sauce and aioli	
<b>TRADITIONAL BEEF</b>	25
Grass fed beef patty with mixed lettuce, tomato, caramelised onions, pickles, sliced cheese & aioli	
<b>GRILLED SPICY CHICKEN</b>	25
Grilled chicken, sliced tomato, mixed lettuce, sliced cheese, caramelised onion & sweet chilli mayo	
<b>SWEET POTATO</b> (v)	24
Spiced sweet potato patty with mixed salad, tomato, avocado & paprika aioli	

# Stone-Fire Pizza

SWAP your cheese to Buffalo Mozzarella on any pizza for \$5 extra  
Gluten Free bases available for \$5 extra

<b>MARGHERITA (v)</b> Tomato, mozzarella & basil	24
<b>VEGETARIAN (v)</b> Tomato, mozzarella, cherry tomato, shredded zucchini, fresh chilli, black olives & fresh spinach	26
<b>ANCHOVIES</b> Tomato, mozzarella, anchovies, capers, cherry tomato, olives, garlic & oregano	27
<b>SOPRESSA</b> Tomato, mozzarella, hot salami & broccolini	27
<b>PLANAR</b> Tomato, mozzarella, spinach, chicken & cherry tomato	27
<b>DOUBLE SMOKED HAM</b> mozzarella, BBQ sauce, smoked ham, salami & sausage	32
<b>PRAWNS &amp; PANCETTA</b> Mozzarella, prawns, pancetta, asparagus & cherry tomato	32
<b>TRUFFLE PROSCIUTTO</b> Mozzarella, mushroom, prosciutto, black truffle & shaved parmesan	32
<b>CALZONE</b> Tomato, mozzarella, salami & mushrooms	29

## Sides

<b>GARDEN SALAD</b>	10
<b>STEAMED BROCCOLINI</b>	10
<b>CHIPS</b>	10
<b>BUTTER MASH POTATO</b>	10
<b>BAKED POTATO</b>	10
<b>SWEET POTATO FRIES</b>	12

# Pasta & Risotto

**RIGATONI BOLOGNESE** 29  
Homemade beef bolognese sauce

**FOUR CHEESE GNOCCHI (v)** 29  
Gorgonzola, mozzarella, scamorza, parmesan & asparagus

**CHICKEN & MUSHROOM RISOTTO** 32  
Chicken, mushroom, white wine sauce & parmesan

**DUCK RAVIOLI** 34  
Served in a pink sauce with dried cherry tomato, baby spinach and Italian flat bread

**SEAFOOD LINGUINI** 35  
Aglia Olio, prawns, scallops, calamari, mussels, mild chilli & cherry tomatoes tossed in garlic, parsley & olive oil

# Rice & Noodles

**SINGAPORE NOODLES** 35  
Pork belly, prawns, bean sprouts, garlic, sliced onion, curry powder and capsicum finished with soy & oyster sauce

**WAGYU FRIED RICE (GF)** 35  
Shredded wagyu served with Korean kimchee fried rice finished with sesame oil

# Seafood

**FISH AND CHIPS** 27  
Battered fish served w. salad chips & aioli

**MUSSELS HOT POT** 31  
Mussels served in a garlic napolitana & white wine sauce served w. toasted bread

**BARRAMUNDI** 39  
Grilled barramundi served w. saffron butter linguini, cherry tomatoes & asparagus

**CRISPY SKIN SALMON** 39  
Pan fried Salmon served w. tomato mash & cucumber, shallots & onion salsa

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# BBQ Meat

**CHARGRILLED KANGAROO** 35

Chargrilled kangaroo served medium rare w. cocktail potatoes, mini roasted capsicum finished w. orange sauce

**SMOKED BBQ SHORT BEEF RIBS** 38

Smoked beef ribs served with mash potato & red wine chilli sauce

**VEAL SCHNITZEL** 38

Veal served w. cocktail potatoes finished w. mushroom sauce & creamy cucumber garnish

**SCOTCH FILLET (300G)** 45

Scotch fillet served to your liking w. cocktail potatoes, chimichurri sauce & bone marrow

**AMERICAN PORK RIBS** 42 / 55

Smoked pork ribs (half or full). Served w. chips & basting sauce

# Skewers

**CHICKEN SKEWER** 34

Free range chicken breast & thigh, capsicum, onion and corn skewered. Served w. a red wine chilli sauce & cocktail potatoes

**LAMB SKEWER** 38

Sous vide lamb rump marinated w. rosemary & garlic, capsicum, onion & corn skewered. Served w. a creamy garlic sauce & cocktail potatoes

# Signature Platters

**SEAFOOD PLATTER (for 2)** 110

Ocean king prawns, oysters - natural & killpatrick, mussels, octopus, fried calamari, grilled salmon with yoghurt sauce and battered fish served with chips & salad

**THE ULTIMATE PLANAR BBQ PLATTER (for 2)** 110

Smoked half rack of pork ribs, 1 unit of smoked short beef ribs, sirloin, sausage, waygu sliders, chips & salad