

The background of the entire page is a repeating pattern of stylized tropical leaves. The leaves are in various shades of green, from light lime to dark forest green, with prominent white veins. Some leaves have yellow and orange accents, possibly representing flowers or fruit. The pattern is dense and covers the entire right half of the page.

# PLANAR

*We are happy to cater for all dietary requirements. Please let a member of staff know when ordering.*

*Please note a 10% surcharge applies on Sundays & Public Holidays  
All Credit Cards incur a 1.1% fee.*



## ENTRÉE

GARLIC BREAD (v)	\$10
TRUFFLE ARANCINI (v) (4) <i>served with truffle aioli.</i>	\$20
STONE-BAKED DIPS (v) <i>Baked pitta bread served w. hummus, semi-dried tomato and white taramasalata.</i>	\$20
SALT AND PEPPER SQUID <i>Spiced &amp; crispy squid served with fried Asian noodles, shallots, chilli, lemon, aioli and greens.</i>	\$26
SHREDDED WAGYU BEEF NACHOS <i>Slow cooked shredded wagyu beef, roasted capsicum, beans, mozzarella and guacamole.</i>	\$24
WAGYU SLIDERS (3) <i>Steamed Bao bread, slow cooked shredded wagyu beef, shallots and sliced tomato.</i>	\$27
PRAWN COCKTAIL <i>King prawns served with iceberg lettuce, cocktail sauce and lemon.</i>	\$22
CRUMBED CHICKEN TENDERLOIN <i>Home-made crumbed chicken tenders served with pepper sauce.</i>	\$22
PLANAR MEZZE PLATTER <i>A selection of cured meat, stuffed red peppers, grilled eggplant, brie cheese, grissini &amp; dried fruit</i>	\$29

## SALADS

CHICKEN QUINOA SALAD (gf) (mild spice) <i>Grilled spiced chicken tenderloins, mixed quinoa, carrot ribbons, roasted almonds, feta cheese and rocket tossed in a lemon dressing.</i> ADD Avocado \$3	\$30
SPICED LAMB SALAD (gf) <i>Spiced grilled lamb, roasted pumpkin, beetroot, mixed quinoa, rocket and walnuts w. a mint and coriander dressing.</i>	\$32





## CRAFT BURGERS

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|---|------|
| ULTIMATE BEEF BURGER  | \$31 |
| <i>Grass fed beef patty with mixed lettuce, tomato, caramelised onions, pickles, tasty cheese &amp; aioli. Served w. chips.</i> |      |
| PERI PERI CHICKEN BURGER  | \$30 |
| <i>Spiced grilled chicken, tomato, mixed lettuce, tasty cheese, caramelised onion &amp; sweet chilli mayo. Served w. chips.</i> |      |
| HALOUMI BURGER (v)  | \$29 |
| <i>Grilled halloumi w. lettuce, tomato, avocado, mushrooms and aioli. Served w. chips.</i>                                      |      |

## PASTA & RISOTTO

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|---|------|
| PAPPARDELLE RAGU  | \$30 |
| <i>Slow cooked beef wagyu ragu, san marzano tomato &amp; green peas finished w. parmesan cheese.</i>              |      |
| PUMPKIN RISOTTO (v) (vegan)   | \$30 |
| <i>Pumpkin, green peas and baby spinach topped with fetta cheese and pine nuts.</i>                               |      |
| <i>Add Chicken +5</i>   |      |
| <i>Add Prawns +6</i>  |      |
| WAGYU FRIED RICE  | \$39 |
| <i>Korean kimchee fried rice served with slow roasted shredded wagyu and drizzled with sesame oil.</i>            |      |
| CHICKEN & AVO ORECCHIETTE   | \$30 |
| <i>Chicken breast, mushroom, cherry tomato, avocado, touch of cream and Napoli sauce finished w. mixed herbs.</i> |      |
| SEAFOOD LINGUINE  | \$38 |
| <i>Prawns, scallops, calamari, mussels, tossed in light chilli garlic tomato sauce.</i>                           |      |

**SWAP TO GLUTEN FREE PASTA \$5**



# STONE-FIRE PIZZA

## MARGHERITA (v)

*Tomato and mozzarella.*

\$26

## PEPPERONI

*Tomato and mozzarella and Salami*

\$29

## VEGETARIAN (v)

*Tomato, mozzarella, cherry tomatoes, shredded zucchini, fresh chilli, black olives and fresh spinach.*

\$29

## PERI PERI CHICKEN

*Tomato, mozzarella, Portuguese spiced chicken, cherry tomatoes, marinated olives and fresh spinach.*

\$30

## SOPRESSA

*Tomato, mozzarella, hot salami and broccolini.*

\$30

## DOUBLE SMOKED HAM

*BBQ sauce, mozzarella, smoked ham, spicy salami and sliced chorizo.*

\$32

## PLANAR'S 'CATCH'

*Tomato sauce, mozzarella, sautéed prawns and garlic.*

\$32

## TRUFFLE PROSCIUTTO

*Mozzarella, wild mushrooms, prosciutto, black truffle oil and shaved parmesan.*

\$33

## PLANT BASED BBQ MEAT LOVERS (v) (vegan)

*BBQ sauce, vegan cheese, 100% not chicken & beef strips and fresh spinach.*

\$33

**SWAP TO GLUTEN FREE PIZZA BASE \$5**





## SIGNATURE PLATTERS

### PLANAR BBQ PLATTER \$145

*Grilled pork chops, smoked beef short ribs, chargrilled MB4 Wagyu Striploin, spiced chorizo sausage & wagyu sliders served w. chips and salad.*

### PLANAR SEAFOOD PLATTER \$155

*Marinated prawns, mussels, lobster, fried calamari, grilled barramundi w. yogurt sauce & battered fish served w. chips and salad.*

## LAND & SEA

### FISH & CHIPS \$31

*Battered fish served w. salad, chips and aioli.*

### CRISPY SKIN BARRAMUNDI \$39

*Grilled barramundi, toasted walnuts & crumble served w. crispy kale and roasted carrots.*

### CHARGRILLED KANGAROO \$38

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

### BBQ SHORT BEEF RIBS \$47

*Smoked beef ribs chargrilled served with chips and aioli*

### MB4 WAGYU STRIPLOIN \$52

*Wagyu Striploin cooked to your liking served with roasted cocktail potatoes, green leaves and pepper sauce.*

### PORK CHOPS \$42

*Grilled pork chops served with creamy Jerusalem artichoke purée and steamed broccolini.*

### PAPRIKA CHICKEN \$34

*Free-range thigh chicken fillet marinated with paprika and herbs served with beetroot purée and steamed broccolini.*

## SIDES

*Garden Salad \$12, Steamed Broccolini \$12, Chips \$12, Sweet Potato Fries \$14*



# MASTERCLASSES



## Pizza & Pasta Masterclasses

Discover the joy of making your own pasta, it's easy once you know how!

Treat your friends, work colleagues or family to one of our fun & engaging classes.

*\$85pp - \$90pp*



## Cocktail Masterclasses

Fun cocktail mixology classes! Perfect for get togethers, hens nights or corporate events!

Book your learn how to shake, mix and muddle your way to being the life of the party.

*\$95pp*



## Whisky Masterclasses

For those who have always been tempted by the world of Whisky.

Join our distinguished & sophisticated tasting experience with an impressive & independent selection of Whisky's.

*\$85pp - \$110pp*





## DESSERTS

DESSERT MENU CREATED BY EXECUTIVE PASTRY CHEF VINCENT GADAN AND MADE BY OUR IN HOUSE PASTRY TEAM

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### IMPOSSIBLE CAKE

\$19

Vegan gf peanut cake, nutty chocolate chantilly, peanut crispies, micro flower

### SMILING NUT

\$19

Pistachio almond cake, cherry compote, vanilla pistachio diplomat and tuile leaf

### CITRUS CIRCUS

\$19

Orange sponge, lemon curd, strawberry coulis, white chocolate gravels, charcoal meringue (gf), violas

### HIGH TEA EXPERIENCE - \$79 pp

Our High Tea menu is created by Executive Pastry Chef Vincent Gadan and in-house pastry team. Serves a minimum of 4 people and has to be booked with 48hrs in advance. Our high tea menu includes:

- Unlimited coffee and tea
- A glass of sparkling on arrival
- Delectable mixture of sweet and savoury treats
- Waterfront views of Darling Harbour
- All of our items are freshly baked in-house



# KIDS menu

**ALL KIDS  
MEALS SERVED  
W. A SOFT DRINK.....\$16**

(Choose one per child)

Crumbed Chicken & Chips

Battered Fish & Chips

Mini Beef Burger with lettuce,  
tomato & aioli served w. chips

Cheese & Tomato Stone-Fired Pizza

Ham & Pineapple Stone-Fired Pizza

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Looking for a fun activity for the little ones?

## KIDS PIZZA MAKING CLASSES

Hosted by our talented Pizza Maestro's the kids will be taken through the whole messy process of mixing, making & creating their own masterpiece followed by an ultimate pizza buffet.

PERFECT FOR BIRTHDAY PARTIES..  
ENQUIRE TO BOOK YOUR CLASS TODAY

