

## Dining Out

# First class fine dining

Platform One at Bankstown Sports dishes up a dining experience you are sure to remember



DINE on superior cuisine within two romantic Victorian era railway carriages - Platform One at Bankstown Sports dishes up a dining experience you are sure to remember.

Platform One is the place for special event dinners and the menu, which is sure to impress, reflects this.

Sumptuous dishes including market fresh seafood and prime cuts of beef are on offer.

The menu also offers wine suggestions to complement first

flavours and principal meals.

All steaks are certified by the Meat Standards of Australia (MSA) - a certification based on the finest quality beef sourced within Australia, with an average on-the-bone aging of 28 days and a minimum of 100 days of grain feeding.

This process results in the most tender, juicy, tasty steaks you could ever sink your teeth into.

The sensational 400 gram T-Bone steak (\$27), which has been grain fed for 150 days, is beauti-

fully complemented by a glass, or bottle, of Grand Burge Miamba Shiraz.

A half Tasmanian lobster (\$40), available in mornay Swiss gratyere or Thermidore is also sure to tingle the tastebuds.

Treat yourself to one of the amazing desserts Platform One has to offer, like the vanilla Galliano zabaglione (\$10); grilled palm sugar pineapple, burnt butter biscuits and creme fraiche.

In June and July a Platform One special, in the form of Beef and

Guinness Pie, will add to the already extensive menu. Prepare for slow cooked marinated diced beef steak topped with fluffy puff pastry, served with a side of creamy mash and mushy peas.

Platform One also offer simple, popular, online cooking demonstrations. The demonstrations, which began last year, follow a theme - the upcoming theme being 'Winter Warmers'.

Platform One's executive chef, Helmut Gundendorfer, said members love the demonstrations.

"The online cooking demos are a great way for people to get helpful hints from experienced chefs - the recipes are simple and easy to follow," Mr Gundendorfer said.

New demonstrations, which will include Hungarian goulash soup, Mediterranean slow roasted lamb and strawberry dumplings, will be available from Sunday, May 30 at [bankstownsports.com.au](http://bankstownsports.com.au).

The restaurant is open for lunch Monday-Friday and dinner Monday-Saturday. Bookings, 9722 9888.

