

THE PALMS

DINNER

FROM THE SEA

FISH OF THE DAY

Check out our specials board or ask one of our friendly staff

SEAFOOD MARINARA / \$28

Mildly spiced tomato garlic herb sauce with prawns, calamari and fish tossed through linguini pasta

HERB-CRUSTED SALMON / \$29

Herb-crusted Atlantic salmon dressed with sweet orange glaze, served with roasted pumpkin, carrots, buttered beans and broccolini

PIZZA

9-inch or 12-inch

PALMS SUPREME	\$20 / \$24
AUSSIE	\$20 / \$24
BBQ CAJUN CHICKEN	\$19 / \$23
HAWAIIAN	\$16 / \$19
ULTIMATE MEATLOVERS	\$21 / \$25
GARLIC SEAFOOD	\$22 / \$26
CHICKEN, BACON & CAMEMBERT	\$21 / \$24
VEGETARIAN	\$19 / \$23
PEPPERONI	\$16 / \$19

GLUTEN FREE 9" BASES
AVAILABLE UPON REQUEST

KIDS

- FISH / \$12
- HAM & CHEESE PIZZA / \$12
- CHICKEN NUGGETS / \$12

(All kids meals include chips and choice of soft drink or juice)

SIDES

Side of chips / (small) \$5 (large) \$9
Side veggies or side salad / \$7

DESSERTS

Please see our desserts page

THE PALMS

DINNER

TO START

GARLIC BREAD / \$9

Cheesy garlic sourdough bread with balsamic glaze

DUCK SPRING ROLLS / \$13

Two roasted duck and slaw spring rolls served with a garden salad and hoisin sauce **DF**

SALT & PEPPER CALAMARI / \$15

Served with a light garden salad, tartare sauce and lemon **GF DF**

ROAST VEGETABLE SALAD / \$14

Roasted root vegetables tossed in balsamic glaze and dukkah topped with sweet potato crisps **GF DF V**

LAMB KOFTA / \$15

Two house-made lamb koftas with tzatziki and mint jelly served with a light garden salad **GF**

CREAMY PARMESAN PRAWNS / \$17

Large local tiger prawns baked with creamy parmesan and bacon sauce, topped with herbed crumbs and served with a light garden salad

STEAKS (Add seafood topper + \$7)

MSA grass-fed and cooked to your liking, served with chips and salad *or* mash potato and garlic seasonal vegetables, and your choice of sauce

300G RUMP STEAK / \$28

300G RIB FILLET / \$35

300G T-BONE / \$32

SAUCES

Gravy • Pepper • Diane • Mushroom / \$3.5

(Gluten-free gravy available on request)

OYSTERS

PALMS / (6) \$26 OR (9) \$32

Creamy parmesan & bacon sauce, topped with herbed crumb

KILPATRICK / (6) \$26 OR (9) \$32

Bacon, barbecue and Worcestershire sauce

NATURAL / (6) \$25 OR (9) \$30

Served with house-made vinaigrette and lemon

MAINS

PALMS CRISPY PORK BELLY / \$28

Served with house-made spit roast plum sauce, mash potato and buttered seasonal vegetables **GF**

LAMB RACK / \$35

Grilled lamb rack served with mash potato, roasted vegetables, greens, pepper sauce and mint jelly **GF**

GRILLED CHICKEN BREAST / \$27

Butterflied grilled chicken breast topped with parmesan and creamy lemon sauce, served with mash potato and buttered seasonal vegetables **GF**

BEEF CHEEK / \$27

12 hour braised beef cheek served with mash potato, buttered green beans, red wine pan gravy and parmesan crisps **GF**

FANCY SAUSAGE & MASH / \$23

Sauteed bacon, onion & tomato over crispy pork sausage topped with grilled cheese served with mash potato and buttered seasonal vegetables

18 HOUR SMOKEY BBQ BRISKET / \$27

Slow-cooked beef brisket with smokey BBQ sauce served with roasted chat potatoes and buttered seasonal vegetables **GF DF**

ROAST PUMPKIN DELIGHT / \$23

Warm roasted sweet pumpkin served over pumpkin masala purée. Served with candied walnuts and a light garden salad **GF DF V**