

BALLROOM

BISTRO & GRILL



Monday - Friday Lunch Specials*

All include Salad & Veg Bar

fish & chips - beer battered fillets served with house made tartare sauce	17.0
chicken schnitzel - w chips & choice of gravy (add \$2 for parmigiana)	17.0
roast of the day - w potatoes & traditional gravy - see specials board	17.0
pasta of the day - (vegetarian option available) - see specials board	17.0
beef burger - w smoked bacon, cheddar, onion jam, lettuce, tomato, relish & chips	17.0
chicken yiros - served open w tomato, lettuce, red onion, tzatziki & chips	17.0

Seniors Lunch Special*

Pay only \$14.0 for any meal from the above menu. All include Salad & Vegetable Bar
Please show your Seniors Card when ordering

*Not valid public holidays or special event days



Bread

bread roll w butter	0.5
garlic & herb ciabatta bread (4 slices)	6.0

Entree/Share

A \$7 surcharge will apply for salad & veg bar when these items are ordered as mains

chips w garlic aioli	8.0
wedges w sour cream & sweet chilli sauce	9.0
trio of dips - w toasted pita (gfo)	14.0
salt & pepper squid - drizzled w sweet soy & tomato chutney on the side	14.0
chicken tenderloins - w pickled relish & baby herb salad (gf)	14.0
housemade meatballs (5) - oven baked w napolitana sauce & melted cheddar	14.0
arancini (4) - wild mushroom & parmesan served w truffled aioli	14.0
grilled haloumi (4) - w baby herb salad, mild chilli chutney & fresh lemon (gf)	14.0
teriyaki pork belly (4) - w baby herb salad, soy & sesame dressing	15.0
grazing plate to share - salt & pepper squid w sticky soy, mushroom arancini, grilled chorizo, assorted olives, dips and toasted pita	32.0
coffin bay oysters - 1/2 dozen/dozen natural 14.0/26.0 (gf) kilpatrick 16.0/30.0	

Salads All include Salad & Veg bar

salad & vegetable bar as main course	14.0
roast pumpkin & beetroot - w danish feta, red onion, toasted pine nuts, cherry tomatoes & wild rocket drizzled w basil pesto	18.0
add - grilled chicken 6.0 (gf) salt & pepper squid 6.0	
grilled chorizo 6.0 (gf) grilled haloumi 6.0 (gf)	
thai chicken salad - marinated chicken tenderloins, snow peas, carrot, bean shoots, red onion, cucumber, sprouts, capsicum, fresh herbs, mild chilli dressing & toasted peanuts	23.0



Pub Classics *All include Salad & Veg bar*

palais fish & chips - "james squire" beer battered or grilled or herb crumbed hake fillets served w chunky chips & tartare sauce (gfo)	20.0
salt & pepper squid - drizzled w sticky soy, served w chunky chips & tomato relish	22.0
seafood plate - beer battered hake, salt & pepper squid, panko crumbed prawns, chunky chips, lemon & tartare sauce	27.0
chicken curry - mildly spiced served w jasmine rice, garlic naan & minted yoghurt (gfo)	22.0
palais beef burger - 200gm patty w smoked bacon, cheddar, onion jam, tomato, lettuce, relish & chips	21.0
pasta of the day - please see specials board	22.0
roast of the day - w roast potatoes & gravy (gfo) - please see specials board	21.0

Mains *All include Salad & Veg bar*

salt water barramundi - panfried fillet w tempura prawn, sticky rice, green nori salad & miso dressing (gfo)	32.0
south australian whiting - "james squire" beer battered or herb crumbed or grilled fillets, served w chunky chips & tartare sauce (gfo)	30.0
garlic prawns - pan-fried in roasted garlic, white wine & cream w spring onions & jasmine rice finished w dried shallots (gf)	30.0
chicken - oven roasted kiev cut marinated breast with a warm mediterranean & crispy polenta salad, spiced ricotta (gfo)	28.0
pork - cashew nut & herb crusted cutlet on a kipfler potato, crispy bacon & spring onion salad with an orange & honey reduction	29.0
lamb - lamb cutlets w wild mushroom, spinach & feta cous cous finished with a lemon & herb yoghurt	32.0
vegan pasta - sauteed broccolini, pumpkin, mushroom & baby spinach in a rich house made napolitana sauce	21.0
crispy polenta & warm mediterranean salad - baby spinach, field mushroom, eggplant, zucchini, semi dried tomato, red onion, spiced ricotta & an aged balsamic reduction (v)	21.0



Schnitzel *All include Salad & Veg bar*

chicken (300gm) - crumbed chicken fillet served w chunky chips	20.0
beef (300gm) - crumbed porterhouse served w chunky chips	21.0
sauces (on the side) plain gravy 2.0 dianne, pepper or mushroom 2.5 red wine jus 3.5 (gf)	

Toppings-

parmigiana - napolitana sauce & melted cheese	3.5
kilpatrick - bbq & worcestershire sauce, smoked bacon & melted cheese	4.0
hawaiian - napolitana sauce, ham, pineapple & melted cheese	4.0
reef - prawns & squid in a creamy garlic sauce	9.0

Steak *All include Salad & Veg bar*

all steaks are MSA graded & served w chimichurri butter and your choice of fat chips or potato mash (gfo)

300gm rump - allow minimum 25 mins for well done (gf)	26.0
250gm scotch fillet - allow minimum 30 mins for well done (gf)	32.0
350gm sirloin - allow minimum 30 mins for well done (gf)	34.0

Sauces & Sides *For one person, all served on the side*

plain gravy 2.0 dianne, pepper or mushroom 2.5 red wine jus 3.5 (gf)	
beerenberg mustards - dijon, hot english or bavarian (seeded) 1.0	
sour cream, sweet chilli or garlic aioli 1.0	
reef - prawns & squid w creamy garlic sauce 9.0	
side of chips 4.0 potato mash 4.0 (gf)	

Kids Under 12 *(all kids meals include salad & veg bar & glass of soft drink)*

chicken nuggets & chips	10.0
fish & chips	10.0
pasta & meatballs	10.0
hawaiian pizza	10.0
roast of the day w chips & gravy	10.0

*please order all food at the main counter and drinks from the bar
management cannot guarantee meals without traces of allergy items
(gf - gluten free / gfo - gluten free option)*

