

palais HOTEL

SOUTH AUSTRALIAN OYSTERS (6) (12)

NATURAL 22 40
fresh citrus

KILPATRICK 24 44
bacon, bbq, worcestershire sauce

PALAIS 24 44
cucumber, shallot, chardonnay vinegar

SHARE PLATES

BREAD (4/6 SLICES) 7/10
stonebaked turkish, garlic butter, herbs

PIZZA BREAD (8 SLICES) 16
rosemary, sea salt, confit garlic, herbs, mozzarella

SA OLIVES (VE,GF) 8
evoo, garlic, herbs

HUMMUS DIP PLATE (GFO,VEO) 16
toasted foccacia, persian fetta, pomegranate, garden herbs

MUSHROOM ARANCINI (4) 16
parmesan, garlic aioli, herb verde

THAI BEEF SKEWERS (4) 20
house made satay sauce, coriander, fresh chilli

PFC - PALAIS FRIED CHICKEN (500G) 22
boneless chicken, pickles & choice of sauce (franks hot, bbq, chipotle, ranch)
EXTRA SAUCE +2

TASMANIAN SALMON CRUDO 22
japanese soy & roasted sesame dressing, pickled radish, edamame, chilli, spring onion, sesame cracker

ANTIPASTO (GFO) 38
prosciutto, sopressa, mortadella, hummus, assorted pickles, mixed olives, smoked cheddar, toasted foccacia

*Card transactions incur a 1% surcharge
AMEX not accepted
Public holiday surcharge 15%*

MAINS

FISH & CHIPS (GFO) 25
ale battered, vinegar salt, salad, tartare

SALT & LIME PEPPER SQUID 28
chips, salad, garlic aioli

SA RED SNAPPER 33
citrus & herb crumbed, chips, salad, tartare

TASMANIAN SALMON (GF) 36
panfried fillet, potato skordalia, sauce vierge, baby herbs

ASIAN PUMPKIN SALAD (GFO) 24
chinese radish, cabbage, mint, coriander, cucumber, red onion, papaya, nahm jim dressing
ADD LEMONGRASS CHICKEN +6

ROASTED CAULIFLOWER (VEO) 26
za'atar rub, romesco sauce, cranberry, smoked almond, curry leaf oil, herbs

SUPER SALAD (VEO) 25
sumac, quinoa, baby spinach, roasted beetroot, cherry tomato, chickpeas, raisins, persian fetta, green goddess dressing
ADD CHICKEN +6

PRAWN LINGUINI 34
panfried prawns, white wine, blistered cherry tomato, garlic, herbs, cream

SA ROAST PORK (GFO) 26
crispy potatoes, honey carrots, baby peas, yorkie, house gravy, apple & cinnamon chutney

HARISSA SPICED CHICKEN (GFO) 29
rice pilaf, herb verde, minted yoghurt, spicy pickle, garden herbs, roti

300GM MSA PORTERHOUSE STEAK (GF) 38
garlic beans, chips, café de paris butter, jus

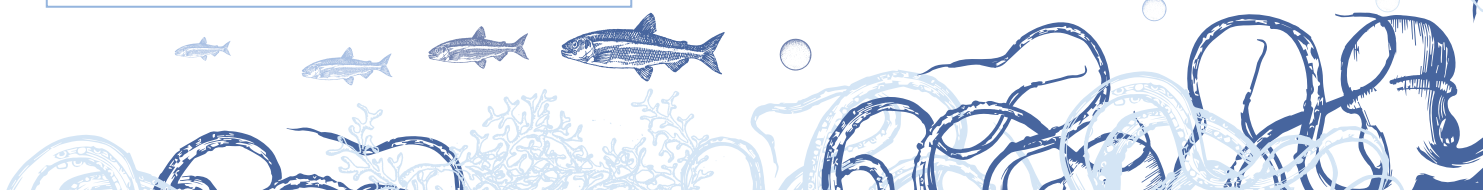
PANKO CRUMBED EGGPLANT PARMIGIANA (VEO) 26
chips, salad

BEEF SCHNITZEL 26
crumbed 'angus beef' topside, chips, salad

CHICKEN SCHNITZEL 25
crumbed fillet, chips, salad

SAUCES + TOPPINGS

HOUSE GRAVY 1
PEPPER 2
GARLIC DIANE 2
MUSHROOM 3
PORT & RED WINE JUS (GF) 3
CAFÉ DE PARIS BUTTER 3
PARMIGIANA 4
HAWAIIAN 5
KILPATRICK 5



PIZZA 12"

GLUTEN FREE BASE +4

MARGHERITA (VEO) 23
sugo, mozzarella, blistered tomato, basil

HAWAIIAN 24
sugo, mozzarella, double smoked ham, pineapple

PEPPERONI 24
sugo, mozzarella, double pepperoni, oregano, chilli, honey

CHICKEN & CHORIZO 26
sugo, bbq sauce, mozzarella, marinated chicken, chorizo, mushroom, onion

VEGETARIAN (VEO) 26
pesto base, mozzarella, zucchini, eggplant, cherry tomato, rocket, persian fetta

MEDITERRANEAN 26
sugo, mozzarella, salami, roasted red pepper, olives, anchovies, fresh basil

PRAWN 30
sugo, mozzarella, prawns, truffle oil, lemon, chilli, rocket

BURGERS

ADD DOUBLE SMOKED BACON +2

CHEESE BURGER 24
charred beef, burger cheese, cheddar, pickles, onion, mustard ketchup, chips

PALAIS BURGER 24
charred beef, tomato, lettuce, cheese, beetroot, onion jam, burger sauce, chips

CRISPY CHICKEN BURGER 24
fried chicken, burger cheese, lettuce, pickles, smokey chipotle mayonnaise, chips

MUSHROOM BURGER 24
panko crumbed mushroom, lettuce, beetroot, tomato, pickled carrot, cheddar, aioli, chips

ON THE SIDE

GREEN BEANS (GF,VEO) 11
garlic, toasted almonds

CRISPY FRIED POTATOES (GF,VEO) 10
rosemary salt, garlic aioli

CHIPS (GF,VEO) 11
garlic aioli

SWEET POTATO CHIPS (GF,VEO) 13
paprika aioli

KIDS (under 12)

BATTERED FISH (GFO) 11
chips, tomato sauce

CHICKEN NUGGETS 11
chips, tomato sauce

PASTA BOLOGNAISE 12
parmesan cheese

HAWAIIAN PIZZA 11

HAM & CHEESE PIZZA 11

CRUMBED CHICKEN TENDERS 14
chips, gravy

SENIORS (Monday to Friday lunch specials*)

FISH & CHIPS (GFO) 17
ale battered fillet, salad, tartare sauce

CRUMBED CHICKEN TENDERLOINS 17
chips, salad, choice of gravy

SA ROAST PORK (GFO) 17
crispy potatoes, honey carrots, baby peas, yorkie, house gravy, apple & cinnamon chutney

ORECCHIETTE PASTA BOLOGNAISE 17
slow braised bolognese, parmesan cheese, chives

* Not valid public holidays or event days

SWEETS

STICKY DATE PUDDING 13
vanilla bean ice cream, salted butterscotch sauce

PISTACHIO & HONEY CHEESECAKE (GFO) 13
malt crumbs, strawberry syrup

SORBET TRIO & FRESH BERRIES (GF,VE) 12
lemon, mango, strawberry

FRANGELICO AFFOGATO 16
vanilla bean ice cream, espresso shot

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate dietary needs we cannot guarantee our food will be allergen free. Modifications will be charged accordingly and will not be allowed in busy times.

(GF) gluten free **(GFO)** gluten free option
(VE) vegan **(VEO)** vegan option

