

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

GARLIC BREAD (4/6 SLICES) 7/10
stonebaked ciabatta, garlic & herb butter

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

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

HUMMUS DIP PLATE (GFO,VEO) 16
toasted foccacia, fetta, pomegranate,
crispy curry leaves

MUSHROOM ARANCINI (4) 16
parmesan, garlic aioli, salsa 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

PRAWN & GINGER DUMPLINGS 22
pan fried, kewpie mayo, xo sauce, soy,
coriander, chilli

ANTIPASTO (GFO) 38
prosciutto, sopressa, double smoked ham,
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

PRAWN TAGLIATELLE PASTA 34
pan fried prawns, tomato sugo, garlic, chilli,
capers, lemon & herb crumb

TASMANIAN SALMON (GFO) 36
pan fried fillet, potato rosti, charred asparagus,
smoked almond romesco, salsa verde

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

ROASTED PUMPKIN (VEO) 26
hummus, lentil dahl, caramelised onion,
crispy curry leaves, fresh mint & sumac

EGGPLANT PARMIGIANA (VEO) 26
crumbed eggplant, parmigiana topping, chips, salad

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

LAMB PIE 28
dark ale braised lamb shoulder, baby peas,
creamy mash potato, red wine & port jus

KIEV CUT CHICKEN BREAST (GFO) 29
pancetta wrapped, sweet potato purée, sautéed
broccolini, creamy mustard seed & shallot sauce

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

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
SATAY SAUCE 3
PARMIGIANA 4
HAWAIIAN 5
KILPATRICK 5

PIZZA 12"

GLUTEN FREE BASE +4

MARGHERITA (VEO) 24
sugo, bocconcini, cherry tomato, fresh 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, pumpkin, cherry tomato, rocket, fetta

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

PRAWN 30
sugo, bocconcini, fermented chilli, crispy sage, lemon

BURGERS

ADD DOUBLE SMOKED BACON +2

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

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

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

CRUMBED MUSHROOM BURGER 24
brioche bun, lettuce, beetroot, tomato, pickled carrot, cheddar, aioli, chips

SMOKEY BBQ PORK BURGER 24
toasted ciabatta, double american cheese, kewpie slaw, jalapeno relish, chips

ON THE SIDE

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

CREAMY MASH POTATO (GF) 8

CHIPS (GF,VEO) 11
garlic aioli

SWEET POTATO CHIPS (GF,VEO) 13
chipotle aioli

KIDS (under 12)

BATTERED FISH (GFO) 11
chips, tomato sauce

CHICKEN NUGGETS (GFO) 11
chips, tomato sauce

PASTA (VO) 12
bolognaise sauce, 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, butter roasted carrots, baby peas, yorkie, house gravy, apple & cinnamon chutney

PASTA BOLOGNAISE 17
slow braised bolognaise sauce, parmesan cheese

* Not valid public holidays or event days

SWEETS

CHOCOLATE BROWNIE 13
vanilla bean ice cream, salted caramel sauce

BLUEBERRY CHEESECAKE (GFO) 13
berry syrup, malt crumb

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

STICKY DATE PUDDING 13
double thick cream, salted caramel sauce

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
(VO) vegetarian option

