

palais HOTEL

SOUTH AUSTRALIAN OYSTERS (6) (12)

NATURAL 22 42
fresh citrus

KILPATRICK 24 46
bacon, bbq & worcestershire sauce

PALAIS 24 46
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) 18
parmesan, garlic aioli, salsa verde

THAI BEEF SKEWERS (4) 22
house made satay sauce, coriander, fresh chilli

PFC - PALAIS FRIED CHICKEN (500G) 24
boneless chicken, pickles & choice of sauce
(franks hot, bbq, chipotle, ranch)
EXTRA SAUCE +2

PRAWN & GINGER DUMPLINGS (6) 22
pan fried, kewpie mayo, xo sauce, soy, coriander, chilli

ANTIPASTO (GFO) 40
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) 26
ale battered, vinegar salt, salad, tartare sauce

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

SA RED SNAPPER 34
citrus & herb crumbed, chips, salad, tartare sauce

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 30
dark ale braised lamb shoulder, baby peas, creamy mash potato, red wine & port jus

CHICKEN BREAST (GFO) 30
pancetta wrapped, sweet potato purée, sautéed brocolini, creamy mustard seed & shallot sauce

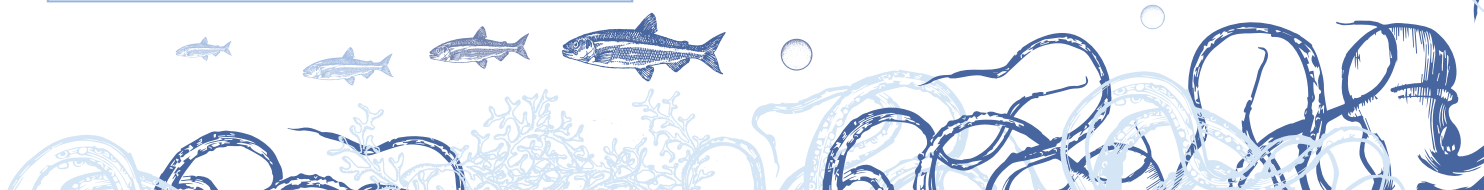
300GM MSA PORTERHOUSE STEAK (GF) 40
garlic beans, chips, café de paris butter, jus

BEEF SCHNITZEL 27
crumbed 'angus beef' topside, chips, salad

CHICKEN SCHNITZEL 26
crumbed fillet, chips, salad

SAUCES + TOPPINGS

HOUSE GRAVY 1
PEPPER 2
GARLIC DIANE 2
MUSHROOM 2
PORT & RED WINE JUS (GF) 3
SATAY SAUCE 3
PARMIGIANA 4
HAWAIIAN 5
KILPATRICK 5



PIZZA 12"

GLUTEN FREE BASE +4 VEGAN CHEESE +2

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	25
brioche bun, charred beef, burger cheese, cheddar, pickles, onion, mustard ketchup, chips	
PALAIS BURGER	25
brioche bun, charred beef, tomato, lettuce, cheese, beetroot, onion jam, burger sauce, chips	
CRISPY CHICKEN BURGER	25
brioche bun, fried chicken, burger cheese, lettuce, pickles, smokey chipotle mayonnaise, chips	
CRUMBED MUSHROOM BURGER	25
brioche bun, lettuce, beetroot, tomato, pickled carrot, cheddar, aioli, chips	
PULLED PORK SLIDERS (3)	25
double american cheese, pickled red cabbage, jalapeno relish, smokey bbq sauce, chips	
ADD SLIDER +7	

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)	18
ale battered fillet, salad, tartare sauce	
CRUMBED CHICKEN TENDERLOINS	18
chips, salad, choice of gravy	
SA ROAST PORK (GFO)	18
crispy potatoes, butter roasted carrots, baby peas, yorkie, house gravy, apple & cinnamon chutney	
PASTA BOLOGNAISE	18
slow braised bolognaise sauce, parmesan cheese	
CITRUS CRUMBED PRAWNS (8)	22
chips, salad, tartare sauce, lemon	

* 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

