

palais HOTEL

SOUTH AUSTRALIAN OYSTERS (6) (12)

NATURAL (GF) 24 44
fresh citrus

KILPATRICK 26 48
bacon, bbq & worcestershire sauce

PALAIS (GF) 26 48
cucumber, shallot, chardonnay vinegar

SHARE PLATES

GARLIC BREAD (4/6 SLICES) 8/10
stonebaked ciabatta, garlic & herb butter

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

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

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

MUSHROOM ARANCINI (4) 19
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
(chipotle, ranch, burger sauce)
EXTRA SAUCE +2

PRAWN & GINGER DUMPLINGS (6) 22
fried, miso & sesame dressing, 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) 28
ale battered, vinegar salt, slaw, tartare sauce

SALT & LIME PEPPER SQUID 29
chips, slaw, garlic aioli, lemon

SEAFOOD DUO 34
ale battered fish fillet, panko crumbed prawns,
chips, slaw, tartare sauce, lemon

PORT LINCOLN RED SNAPPER 36
citrus & herb crumbed, chips, slaw, tartare sauce

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

TASMANIAN SALMON (GFO) 36
pan fried fillet, spicy red curry coconut sauce,
garlic bok choy, steamed rice, asian herbs, roti

SUPER SALAD (GF,VE) 24
sumac, quinoa, baby spinach, roasted beetroot,
cherry tomato, chickpeas, raisins, fetta,
green goddess dressing
ADD GRILLED CHICKEN OR TOFU +6
ADD PAN FRIED TASMANIAN SALMON FILLET +12

ASIAN SOBA NOODLE SALAD (VE) 24
red cabbage, carrot, cucumber, cherry tomato,
coriander, crispy curry leaves, fried shallots,
sweet chilli & lime nam jim dressing
ADD GRILLED CHICKEN OR TOFU +6
ADD PAN FRIED TASMANIAN SALMON FILLET +12

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

SA ROAST PORK (GFO) 28
crispy potatoes, butter roasted carrots, baby peas,
corn, house gravy, apple & cinnamon chutney

MEDITERRANEAN CHICKEN (GF) 32
chargrilled leg fillet, rice pilaf, chimichurri,
hummus, fetta, pomegranate

300GM MSA PORTERHOUSE STEAK (GF) 44
broccolini, chips, café de paris butter, jus

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

CHICKEN SCHNITZEL 26
crumbed fillet, chips, slaw

SAUCES + TOPPINGS

HOUSE GRAVY 2
PEPPER, GARLIC DIANE, MUSHROOM 3
PORT & RED WINE JUS (GF) 4
SATAY SAUCE 4
PARMIGIANA 5
HAWAIIAN 6
KILPATRICK 6

PIZZA 12"

GLUTEN FREE BASE +4 VEGAN CHEESE +2

MARGHERITA (VEO) 25

sugo, bocconcini, cherry tomato, fresh basil

HAWAIIAN 25

sugo, mozzarella, double smoked ham, pineapple

PEPPERONI 25

sugo, mozzarella, oregano, chilli, honey

VEGETARIAN (VEO) 27

pesto base, mozzarella, zucchini, pumpkin, cherry tomato, rocket, fetta

CHICKEN & CHORIZO 28

sugo, bbq sauce, mozzarella, mushroom, red onion

MEDITERRANEAN 28

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

PULLED PORK 28

sugo, mozzarella, red onion, chimichurri & spiced pineapple relish, chives

PRAWN 30

sugo, bocconcini, fermented chilli, crispy sage, lemon

BURGERS

ADD DOUBLE SMOKED BACON +2

CHEESE BURGER 26

brioche bun, charred beef, double american cheese, pickles, onion, burger sauce, chips

PALAIS BURGER 26

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

CRISPY CHICKEN BURGER 26

brioche bun, fried chicken, burger cheese, lettuce, pickles, smokey chipotle mayonnaise, chips

CRUMBED MUSHROOM BURGER (VE) 26

potato bun, lettuce, beetroot, tomato, pickled carrot, aioli, chips

PULLED PORK SLIDERS (3) 26

double american cheese, pickled red cabbage, jalapeno relish, smokey bbq sauce, chips

ADD SLIDER +7

ON THE SIDE

BROCCOLINI (GF,VEO) 11

sautéed w garlic, toasted almonds

ROASTED CARROTS (GF,VEO) 9

honey, rosemary, sesame

CHIPS (GF,VEO) 11

garlic aioli

SWEET POTATO CHIPS (GF,VEO) 14

chipotle aioli

KIDS (under 12)

BATTERED FISH (GFO) 12

chips, tomato sauce

CHICKEN NUGGETS (GFO) 12

chips, tomato sauce

HAM & CHEESE PIZZA 12

HAWAIIAN PIZZA 12

PASTA (VO) 14

bolognese sauce, parmesan

CRUMBED CHICKEN TENDERS 14

chips, gravy

SENIORS (Monday to Friday lunch specials*)

FISH & CHIPS (GFO) 18

ale battered fillet, slaw, tartare sauce

CRUMBED CHICKEN TENDERLOINS 18

chips, slaw, choice of gravy

SA ROAST PORK (GFO) 20

crispy potatoes, butter roasted carrots, baby peas, corn, house gravy, apple & cinnamon chutney

PASTA BOLOGNAISE (VO) 20

slow braised bolognese sauce, parmesan

CITRUS CRUMBED PRAWNS 24

chips, slaw, tartare sauce, lemon

* Not valid public holidays or event days

SWEETS

WARM CHOCOLATE BROWNIE 12

chocolate fudge sauce, vanilla bean ice cream

STICKY DATE PUDDING 12

salted caramel sauce, vanilla bean ice cream

CITRUS CHEESECAKE (GFO) 12

lemon curd, coconut crumb

SORBET TRIO & FRESH BERRIES (GF,VE) 12

lemon, mango, strawberry

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

