

palais HOTEL

SOUTH AUSTRALIAN OYSTERS	(6)	(12)
NATURAL (A,GF) fresh citrus	24	44
KILPATRICK (A,GF) bacon, bbq & worcestershire sauce	26	48
PALAIS (A,GF) cucumber, shallot, chardonnay vinegar	26	48

SHARE PLATES

GARLIC BREAD (4/6 SLICES)	8/10
stonebaked ciabatta, garlic & herb butter	
PIZZA BREAD (GFO)	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, peri peri, burger sauce) EXTRA SAUCE +2	
PRAWN & GINGER DUMPLINGS (1) (6)	22
crispy fried, spicy red curry coconut sauce, asian herbs, fresh chilli	
ANTIPASTO (GFO)	40
prosciutto, sopressa, double smoked ham, hummus, assorted pickles, mixed olives, smoked cheddar, toasted foccacia	

SAUCES + TOPPINGS

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

MAINS

FISH & CHIPS (I,GFO)	28
ale battered, vinegar salt, slaw, tartare sauce	
SALT & LIME PEPPER SQUID (I,GF)	30
chips, slaw, garlic aioli, lemon	
SEAFOOD DUO (I)	34
ale battered fish fillet, panko crumbed prawns, chips, slaw, tartare sauce, lemon	
PORT LINCOLN RED SNAPPER (A)	36
citrus & herb crumbed, chips, slaw, tartare sauce	
PRAWN CASARECCE PASTA (I)	34
pan fried prawns, tomato sugo, garlic, chilli, cream, capers, lemon & herb crumb	
TASMANIAN SALMON (A,GFO)	36
pan fried fillet, spicy red curry coconut sauce, garlic bok choy, steamed rice, asian herbs, roti	
SUPER SALAD (GF,VEO)	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	
PALAIS CAESAR SALAD (GFO)	24
cos lettuce, crispy bacon, herb crumb, parmesan, caesar dressing, soft boiled egg ADD ANCHOVIES +2 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	
BEEF, MUSHROOM & GUINNESS PIE	30
creamy parmesan mash, roasted baby carrots, peas, red wine jus	
GNOCCHI LAMB RAGU	32
slow braised lamb, porcini, sugo, cream, parmesan, pine nut & fennel crumb	
ROASTED CHICKEN BREAST (GF)	32
pancetta wrapped, sweet potato purée, sage, green beans, creamy mustard & shallot sauce	
300GM MSA PORTERHOUSE STEAK (GF)	44
green beans, chips, café de paris butter, jus	
BEEF SCHNITZEL	28
crumbed 'angus beef' topside, chips, slaw	
CHICKEN SCHNITZEL	26
crumbed fillet, chips, slaw	

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

PIZZA 12"

GLUTEN FREE BASE +4 VEGAN CHEESE +2	
MARGHERITA (VEO)	26
sugo, bocconcini, cherry tomato, fresh basil	
HAWAIIAN	26
sugo, mozzarella, double smoked ham, pineapple	
PEPPERONI	26
sugo, mozzarella, oregano, chilli, honey	
VEGETARIAN (VEO)	28
roasted pumpkin base, mozzarella, zucchini, cherry tomato, rocket, fetta, pistachio pesto	
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, pineapple, fresh chives	
PRAWN (I)	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, beetroot, tomato, rocket, pistachio pesto, aioli, chips	
SMOKEY BBQ PULLED PORK SLIDERS (3)	26
american cheese, red cabbage, pickles, ranch sauce, chips	
ADD SLIDER +7	

ON THE SIDE

SAUTÉED GREEN BEANS (GF,VEO)	11
garlic, fermented chilli, parmesan	
ROASTED CARROTS (GF,VEO)	10
hummus, chimichurri, toasted almonds	
CHIPS (GF,VEO)	11
garlic aioli	
SWEET POTATO CHIPS (GF,VEO)	14
chipotle aioli	
PARMESAN MASH POTATO	10
grilled cheese & chives	

KIDS (under 12)

BATTERED FISH (I,GFO)	12
chips, tomato sauce	
CHICKEN NUGGETS (GFO)	12
chips, tomato sauce	
HAM & CHEESE PIZZA	12
HAWAIIAN PIZZA	12
PASTA (VO)	14
bolognaise sauce, parmesan	
CRUMBED CHICKEN TENDERS	14
chips, gravy	

SENIORS (Monday to Friday lunch specials*)

FISH & CHIPS (I,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 bolognaise sauce, parmesan	

CITRUS CRUMBED PRAWNS (I)	24
chips, slaw, tartare sauce, lemon	

* Not valid public holidays or event days

SWEETS

STICKY DATE PUDDING & ICE CREAM	10
WARM CHOCOLATE BROWNIE	12
berry coulis, scorched almond ice cream	
CITRUS CHEESECAKE (GFO)	12
lemon curd, coconut crumb	
SORBET TRIO & FRESH BERRIES (GF,VE)	12
lemon, mango, raspberry	

SEAFOOD ORIGIN
(A) Australian (I) Imported

DIETARY

(GF) Gluten Free (GFO) Gluten Free Option
(VE) Vegan (VEO) Vegan Option
(VO) Vegetarian Option

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.

