

palais HOTEL

SOUTH AUSTRALIAN OYSTERS	(6)	(12)
NATURAL (A,GF)	26	48
fresh citrus		
KILPATRICK (A,GF)	28	52
bacon, bbq & worcestershire sauce		
PALAIS (A,GF)	28	52
cucumber, shallot, nam jim dressing		

SHARE PLATES

GARLIC BREAD (4/6 SLICES)	10/12
stonebaked ciabatta, garlic & herb butter	
PIZZA BREAD (GFO)	18
rosemary, sea salt, confit garlic, herbs, mozzarella	
MARINATED SA OLIVES (GF,VE)	10
evoo, garlic, herbs	
HUMMUS (GFO,VEO)	18
toasted pitta, fetta, pomegranate, crispy curry leaves	
MUSHROOM ARANCINI (4)	20
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, chipotle	
PRAWN & GINGER DUMPLINGS (1) (6)	22
steamed, xo sauce, kewpie, coriander, chilli, soy	
ANTIPASTO (GFO)	40
prosciutto, sopressa, double smoked ham, hummus, assorted pickles, mixed olives, smoked cheddar, toasted pitta	

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

MAINS

FISH & CHIPS (1,GFO)	28
ale battered, vinegar salt, slaw, tartare sauce	
SALT & LIME PEPPER SQUID (1,GF)	30
chips, slaw, garlic aioli, lemon	
SEAFOOD DUO (1)	36
ale battered fish fillet, panko crumbed prawns, chips, slaw, tartare sauce, lemon	
PORT LINCOLN RED SNAPPER (A)	38
citrus & herb crumbed, chips, slaw, tartare sauce	
PRAWN CASARECCE PASTA (1)	36
pan fried prawns, tomato sugo, garlic, chilli, cream, capers, lemon & herb crumb	
PAN FRIED TASMANIAN SALMON (A,GFO)	38
potato rosti, charred asparagus, baby herbs, romesco, lemon	
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)	26
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	
THAI BEEF NOODLE SALAD (GF)	34
seared sirloin (medium rare), mint, coriander, carrot, cucumber, red onion, capsicum, fried shallots, fresh chilli, nam jim dressing	
EGGPLANT PARMIGIANA (VEO)	28
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)	34
chargrilled, pilaf rice, minted yoghurt, pickled cherry tomato, red onion & cucumber	
300GM MSA PORTERHOUSE STEAK (GF)	46
broccolini, 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 BBQ PORK 28

sugo, cheddar, mozzarella, charred corn, pickled red onion, coriander

PRAWN (I) 30

sugo, mozzarella, bocconcini, red capsicum, pistachio pesto, lemon

BURGERS

ADD DOUBLE SMOKED BACON +3

CHEESE BURGER 26

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

PALAI 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 EGGPLANT BURGER (VE) 26

brioche 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 GREENS (GF,VEO) 12

garlic, fermented chilli, parmesan

ROASTED CARROTS (GF,VEO) 10

hummus, chimichurri, toasted almonds

CHIPS (GF,VEO) 12

garlic aioli

SWEET POTATO CHIPS (GF,VEO) 15

chipotle aioli

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) 20

ale battered fillet, slaw, tartare sauce

CRUMBED CHICKEN TENDERLOINS 20

chips, slaw, choice of gravy

SA ROAST PORK (GFO) 22

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

PASTA BOLOGNAISE (VO) 22

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 12

CHOCOLATE NUTELLA CHEESECAKE (GFO) 12

hazelnut fudge sauce, cookie 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.

