palais HOTEL

SOUTH AUSTRALIAN OYSTERS	(6)	(12)
NATURAL (A,GF) fresh citrus	28	50
KILPATRICK (A,GF) bacon, bbq & worcestershire sauce	30	54
PALAIS (A,GF) cucumber, shallot, nam jim dressing	30	54

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 24
boneless chicken, pickles, chipotle

PRAWN & GINGER DUMPLINGS (I) (6) 22
steamed, xo sauce, kewpie, coriander, chilli, soy

ANTIPASTO (GFO) 42
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 (I,GFO) 28
ale battered, vinegar salt, slaw, tartare sauce

SALT & LIME PEPPER SQUID (I,GF) 30
chips, slaw, garlic aioli, lemon

SOUTH AUSTRALIAN FLAKE (A) 34
citrus & herb crumbed, chips, slaw, tartare sauce

SEAFOOD DUO (I) 36
ale battered fish fillet, panko crumbed prawns, chips, slaw, tartare sauce, lemon

PRAWN CASARECCE PASTA (I) 36
pan fried prawns, tomato sugo, garlic, chilli, cream, capers, lemon & herb crumb

PAN FRIED TASMANIAN SALMON (A,GF) 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, croutons, 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 (GFO) 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

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

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 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.

