

## Entrees & Snacks

### CHEESY GARLIC BREAD

confit garlic & parmesan butter, fresh herbs on toasted ciabatta [veg]

\$12/14    ADD BACON +\$2

**VIETNAMESE VEGETABLE SPRING ROLLS**  
w nam jim (x4) [vgn]

\$15/17

### KOREAN BEEF BAO BUNS

slow braised beef marinated in garlic, ginger & gochujang sauce, in soft bao buns w mild cucumber kimchi (x2)

\$17/19

### SALT & PEPPER SQUID

lightly fried hand cut tender squid pieces w lemon & roasted garlic aioli [gf]

\$15/17

### CRISPY POTATO STRING PRAWNS

fried until golden w lemon pepper aioli (x5)

\$17/19

### WINGS & RANCH

6 crispy chicken wings served with homestyle ranch & sweet pickles [gf]

\$15/17

### POLYNESIAN CEVICHE

citrus cured fresh fish served on charred cassava, fresh aromats & coconut cream [gf]

\$ MARKET PRICE - see specials screen

## Fries

POTATO w aioli \$8/9

SWEET POTATO w aioli \$12/13

POTATO WEDGES w sour cream & sweet chilli \$10/11

## Pizza

gluten free base available  
add \$2

### PIZZA OF THE DAY

please see specials screen

### MARGHERITA

Napoli sauce, mozzarella, fresh basil [veg]

\$20/22

### PEPPERONI

Napoli sauce, mozzarella, pepperoni

\$22/24

## Burgers

served on a milk bun  
with a side of fries

### SOUTH SIDE SCHNITTY BURGER

Southern style chicken schnitzel, slaw, pickles, cheese & southwest sauce

\$21/23

### PB BEEF BURGER

150g angus beef patty, American cheese, bacon, lettuce, onion jam, tomato, pickles & burger sauce (patty & sauce contain gluten)

\$23/25

### EARTH BURGER [veg, vgn option]

plant based vegan patty, lettuce, tomato, roasted portobello mushroom, tomato relish & veganise (switch to \$2 gluten free bun)

\$23/25

## Salads

### MORROCAN LAMB & GOATS CHEESE SALAD

chargrilled lamb rump (200g) cooked medium, served on a regional pearled farro salad w whipped goats curd

\$28/30

### VIETNAMESE CHILLI SQUID SALAD

mild chilli crusted squid strips w a salad of wombok cabbage, chilli, lime & fresh aromatics [gf]

\$25/27

### THAI PORK SALAD

crispy pork belly w a green papaya & fresh aromats salad finished with a Thai style dressing & toasted peanuts [gf]

\$27/29

### GARDEN SALAD

mixed leafy greens w cherry tomatoes, cucumber, carrot, Spanish onion, avocado & house dressing [gf, vgn]

\$18/20

### ROASTED SWEET POTATO & WILD RICE SALAD

w raisins, hazelnuts, hemp seed, arugula, green onions, fetta & ginger maple vinaigrette [gf, veg, vegan omit fetta]

\$22/24

### ADD TO YOUR SALAD

grilled chicken +\$8

4 grilled prawns +\$9

6 grilled prawns +\$12

grilled portobello mushroom +\$3

*Palmy+*

members prices

Become a member for \$5  
when placing your order to  
enjoy discounted meals &  
drinks straight away!

members price / non members price  
10% surcharge applies on public holidays

# Menu

## Mains



### CHICKEN SCHNITTY

w fries, salad & your choice of sauce  
gravy, peppercorn, mushroom, garlic  
cream & bacon or bearnaise sauce

\$23/25

### PALMY PARMI

w Napoli tomato sauce, organic free-range  
ham & melted mozzarella w fries & salad

\$26/28

### MISO CHICKEN POKE BOWL

miso caramelised chicken breast on  
steamed white rice, edamame beans,  
fresh wakame, pickled ginger & kewpie  
house slaw [gf]

\$26/28

## Seafood



### SALT & PEPPER SQUID

lightly fried hand cut tender squid pieces  
served w fries, garden salad & roasted  
garlic aioli [gf option, request GF fries]

\$26/28

### FISH & CHIPS

lemon & dill scented beer battered snapper  
w fries, garden salad, tartare sauce & lemon

\$26/28

### MALAYSIAN CHICKEN LAKSA

mild laksa, vermicelli noodles, coriander,  
firm tofu, soft egg, bean sprouts & citrus

\$24/26

### PUMPKIN CREME RISOTTO

pilaf style risotto brought together in a  
pumpkin creme sauce topped w fetta,  
sage crisps & pinenuts [veg, gf]

\$23/25

### LINGUINI AI GAMBERI

prawn cutlets cooked in chilli oil & finished  
in garlic, white wine, cherry tomatoes &  
fresh, zesty gremolata  
[veg option omit prawns]

\$29/31

### HERB CRUSTED CAULIFLOWER & KALE

roasted cauliflower steak on salsa verde,  
spiced sweet potato silk, kale crisps &  
coriander [vgn, gf]

\$25/27

### GRILLED BARRAMUNDI

w fries, garden salad, tartare sauce & lemon  
[gf option, request GF fries]

\$28/30

### SEARED ATLANTIC SALMON

on pumpkin puree, new potatoes, wilted  
kale, shaved fennel & citrus salad [gf]

\$31/33

## Steaks



### RUMP 200g

100 day grain fed

\$27/29

### SCOTCH FILLET 250g

NSW 100% grass fed

\$40/42

ADD 4 prawns +\$9 | ADD 6 prawns +\$12

### SAUCES

garlic cream & bacon, bearnaise  
gluten free - gravy, peppercorn, mushroom

CHIPS & SALAD included

MASH & VEG [gf] +\$3

## Sides



MASHED POTATO & GRAVY [gf] \$8/9

SEASONAL VEGETABLES \$8/9

SIDE SALAD [gf] \$8/9

SAUCES & AIOLI \$2

## Dietary Key

vegetarian [veg] vegan [vgn]  
ingredients are naturally free from  
gluten [gf]

coeliacs please note: while all care is  
taken, our kitchen is not isolated from  
gluten. Equipment including fryers,  
grills & dishwashers are shared with  
products containing gluten.



## Daily Specials

scan here with your phone  
or see our specials screen

members price / non members price  
10% surcharge applies on public holidays