

Menu

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

BRAISED BEEF BAO BUNS

slow braised beef brisket in pear & soy marinade w cabbage & cucumber kimchi in soft bao buns (x2)

\$18/20

SALT & PEPPER SQUID

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

\$16/18

CRISPY POTATO STRING PRAWNS

fried until golden w lemon pepper aioli (x5)

\$17/19

FRIED HALOUMI

fried until golden w hot honey, peanut & aromatic crunch [gf]

\$16/18

KOREAN FRIED CHICKEN

fried boneless chicken pieces w gochujang glaze

\$18/20

POTATO FRIES w aioli \$8/9

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

SWEET POTATO FRIES w aioli \$12/13

Pizza

MARGHERITA

napoli sauce, mozzarella, fresh tomato & basil [veg]

\$21/23

PEPPERONI

napoli sauce, mozzarella, pepperoni

\$23/25

BBQ CHICKEN

napoli sauce, mozzarella, pulled chicken, Spanish onion, capsicum, hickory smoked BBQ glaze

\$27/29

ADD gluten free base +\$2

Classics

CHICKEN SCHNITTY

w fries, salad & your choice of sauce
gravy, peppercorn, mushroom, bearnaise or hickory smoked BBQ glaze

\$24/26

PALMY PARMI

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

\$27/29

SALT & PEPPER SQUID

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

\$27/29

FISH & CHIPS

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

\$26/28

Burgers

served on a milk bun with a side of fries

SOUTH SIDE SCHNITTY BURGER

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

\$22/24

PB BEEF BURGER

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

\$23/25

ADD gluten free beef patty +\$4

EARTH BURGER

plant based vegan patty, lettuce, tomato, roasted portobello mushroom, tomato relish & veganaise [vgn]

\$23/25

ADD gluten free bun +\$2

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

bearnaise

gluten free - gravy, peppercorn, mushroom & hickory smoked BBQ glaze

CHIPS & SALAD included

MASH & VEG [gf] +\$3

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

Menu

Mains

ROASTED CAULIFLOWER ALOO GOBI

spiced cauliflower on mild tumeric curry puree, sweet potato, roasted chick peas & poached kale [gf, vgn]

\$25/27

RISOTTO CAPONATA

medley of aubergine, zucchini & capsicum laced in a tomato, pesto & olive sugo finished w grana padano & toasted pinenuts [gf, veg]

\$25/27

CHIPOTLE CHILLI BOWL

mild beef & pork chilli con carne served w Mexican spiced rice, avocado, pico di gallo, corn, sour cream & tortilla crisps [gf omit tortilla crisps]

\$26/28

CARAMELISED MISO CHICKEN POKE BOWL

butterflied chicken breast on steamed white rice, edamame salad, pickled ginger & wakame, finished w kewpie mayo & toasted nori [gf]

\$26/28

LAMB MEZZE

grilled lamb koftas on warm flatbread, quinoa tabbouleh, baba ganoush & crumbed fetta [gf omit flatbread]

\$29/31

Seafood

GRILLED BARRAMUNDI

seared barramundi served w house salad, citrus, fries & tartare [gf option, request mash]

\$30/32

SEARED SALMON

warm potato salad w capers, cauliflower, shallots & chives, finished w herb oil, lemon rind, shaved fennel & romesco [gf]

\$34/36

TUSCAN PRAWN FETTUCCINE

green prawns laced in a crème fraîche & tomato sugo, sundried tomatoes, lacinato kale & sour dough pangrattato

\$32/34

Sides

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

SEASONAL VEGETABLES \$8/9

SIDE SALAD [gf] \$8/9

SAUCES & AIOLI \$2

Salads

VIETNAMESE CHILLI SQUID SALAD

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

\$26/28

BIRDS NEST SALAD

slow roasted duck leg on crispy noodles, Thai region salad of citrus, chilli, green papaya & toasted cashews

\$30/32

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

HAWKER CHICKEN CAESAR

sous vide chicken breast on house styled caesar salad of confit bacon, garlic croutons, grated parmesan, anchovy aioli & soft egg

\$26/28

ADD TO YOUR SALAD

grilled chicken +\$8

4 grilled prawns +\$9

6 grilled prawns +\$12

fried haloumi bites +\$7

grilled portobello mushroom +\$3

Dietary Key

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

coeliac 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.

Palmy+
members prices

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when placing your order to
enjoy discounted meals &
drinks straight away!

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



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