

Menu

Entrees & Snacks

CHEESY GARLIC BREAD

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

\$12/14

ADD BACON +\$2

HOT HONEY BRIE

baked whole with our signature 'hot honey crunch', warmed sourdough & Murray River salt flakes [veg, gf]

\$18/20

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]

\$17/19

PORK & CIDER BITES

pork belly bites, coated in Bulmers apple cider glaze w pickled fennel, compressed apple & toasted peanuts [gf]

\$22/24

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 MEAT LOVERS

napoli sauce, ground beef, pork, pulled chicken, onion, hickory smoked BBQ glaze & two cheese blend

\$28/30

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 PARM

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

\$27/29



Daily Specials

scan here with your phone
or see our specials screen

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 300g

NSW 100% grass fed \$42/44

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
15% surcharge applies on public holidays

Menu

Salads & Bowls

MISO ROASTED PUMPKIN SALAD

miso glazed pumpkin w wild rice, baby spinach, edamame, pickled daikon, crispy shallots & sesame miso dressing [gf, veg]

\$25/27

BIRDS NEST SALAD

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

\$30/32

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

GRILLED CHICKEN WELLNESS BOWL

lemon & herb charred chicken breast, quinoa, sweet potato, steamed greens, beetroot hummus, avocado, green goddess dressing & toasted seeds [gf]

\$28/30

MIDDLE EASTERN LAMB BOWL

spiced ground lamb, lemon & herb couscous, eggplant, cucumber salad, tahini yoghurt, dukkah & crumbed fetta

\$30/32

ADD TO YOUR SALAD/BOWL

grilled chicken +\$8

4 grilled prawns +\$9

6 grilled prawns +\$12

grilled portobello mushroom +\$3

house made falafel +\$6

Seafood

BARRAMUNDI PROVENCALE

seared barramundi fillet with warm provencale of tomato, garlic, olive & caper sauce w rosemary potatoes & wilted seasonal greens [gf]

\$32/34

GARLIC & CHILLI PRAWN PAPPARDELLE

prawn cutlets seared in garlic & chilli oil, semi dried tomatoes, creamy rosé velouté, finished w parsley & pecorino

\$32/34

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

Palm+

members prices

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

members price / non members price
15% surcharge applies on public holidays

Mains

CAULIFLOWER & ROMESCO

roasted cauliflower served on spiced romesco, crispy chick peas, kale chips & pickled onion [vgn]

\$23/25

PANCETTA VERDE RISOTTO

creamy arborio risotto w crisp pancetta, peas, zucchini, asparagus, baby spinach, finished w parmesan & herb oil [gf]

\$25/27

Sides

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

SEASONAL VEGETABLES \$8/9

SIDE SALAD [gf] \$8/9

POTATO FRIES w aioli \$8/9

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

SWEET POTATO FRIES w aioli \$12/13

SAUCES & AIOLI \$2

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.