

## Entrees & Snacks

### CHEESY GARLIC BREAD

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

\$12/14

ADD BACON +\$2

### TASMANIAN TIGER PRAWNS

250g whole prawns, housemade cocktail sauce & citrus [gf]

\$25/27

### SALT & PEPPER SQUID

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

\$18/20

### KOREAN FRIED CHICKEN

fried boneless chicken pieces w gochujang glaze

\$18/20

### ENOKI MUSHROOM SAMOSAS

served on spiced tomato coulis, veganise & micro greens [gf] [vgn]

\$16/18

### TAIWANESE PORK BAO TRIO

caramelised pork belly, pickled vegetables, coriander & candied peanut praline

\$20/22

POTATO FRIES w aioli \$8/9

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

SWEET POTATO FRIES w aioli \$12/13

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

## 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 PARMI

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 & veganise [vgn]

\$23/25

ADD gluten free bun +\$2

## Steaks

### RUMP 200g

100 day grain fed

\$27/29

### SCOTCH FILLET 300g

NSW 100% grass fed

\$44/46

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

## 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

### VIETNAMESE CHILLI SQUID SALAD

chilli crusted squid strips topped w a fragrant vietnamese salad, toasted peanuts & fried shallots

\$24/26

### ALOHA BBQ CHICKEN PLATE

chargrilled huli huli chicken, creamy mac salad, steamed white rice, avocado & tropical salad

\$26/28

### MIDDLE EASTERN LAMB BOWL

spiced lamb koftas, 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

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

## Seafood

### SEARED BARRAMUNDI

seared barramundi fillet served with chips, salad & tartare [gf]

\$28/30

### PRAWN VODKA MAFALDINE

prawn cutlets, mafaldine pasta ribbons, silky vodka infused tomato cream base, finished w parmesan & a hint of chilli

\$34/36

### 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

### SMOKED SALMON RISOTTO

creamy risotto laced with peas, asparagus, white wine, herbs & parmesan [gf]

\$25/27

*Palmy* +

**members prices**

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

## Mains

### CAULIFLOWER & ROMESCO

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

\$23/25

### THAI RED DUCK CURRY

crispy maryland duck confit, velvety coconut red curry, white rice & charred broccolini [gf]

\$36/38

## Sides

SEASONAL VEGETABLES \$8/9

SIDE SALAD \$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.