



# 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)

\$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

### FRIED HALOUMI

fried until golden w chilli honey & herb crunch [gf]

\$16/18

### KOREAN FRIED CHICKEN

fried boneless chicken pieces w gochujang glaze

\$17/19



*Daily Specials*

scan here with your phone or see our specials screen

## Pizza

### MARGHERITA

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

\$20/22

### PEPPERONI

Napoli sauce, mozzarella, pepperoni

\$22/24

### BBQ CHICKEN

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

\$26/28

ADD gluten free base +\$2

## Classics

### CHICKEN SCHNITTY

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

\$23/25

### PALMY PARMI

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

\$26/28

### 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 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

\$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

ADD gluten free beef patty +\$4

### EARTH BURGER

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

\$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]

\$24/26

### MEDITERRANEAN GNOCCHI

potato gnocchi w caponata of eggplant, zucchini & olives, finished w tomato sugo, basil pesto, grana padano & toasted pinenuts [veg]

\$25/27

### TIJUANA CHILLI BOWL

mild beef chilli w chorizo, Mexican rice, pico di gallo, avocado, corn salsa & tortilla crisps [gf omit tortilla crisps]

\$25/27

## Seafood

### GRILLED BARRAMUNDI

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

\$28/30

### MALAYSIAN PRAWN LAKSA

grilled prawn cutlets in a spiced laksa broth, vermicelli noodles, fried tofu, soft egg, bean sprouts, coriander & citrus

\$25/27

## Sides

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

SEASONAL VEGETABLES \$8/9

SIDE SALAD [gf] \$8/9

SAUCES & AIOLI \$2

### PORTUGUESE HALF CHICKEN

chilli roasted chicken w Portuguese style salad, spiced peri peri yoghurt & homestyle potatoes

\$31/33

### LAMB MEZZE

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

\$28/30

## Palmy+

### members prices

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

### SEARED SNAPPER

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

\$32/34

### SALMON RISOTTO

salmon pieces poached in rose sauce w capers, fresh tomato, white wine & gremolata [gf]

\$34/36

## Fries

POTATO FRIES w aioli \$8/9

SWEET POTATO FRIES w aioli \$12/13

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

## Salads

### VIETNAMESE CHILLI SQUID SALAD

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

\$25/27

### BIRDS NEST SALAD

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

\$30/32

### 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

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.

members price / non members price

10% surcharge applies on public holidays