

The background of the entire page features a stylized, hand-drawn illustration of several palm trees in a light tan or beige color. The trees are of varying heights and are scattered across the frame, with some having clusters of coconuts hanging from their fronds. The style is simple and graphic, with clear outlines and some internal hatching for texture on the fronds.

# **IN ROOM DINING MENU**

# BREAKFAST MENU

Available from 6am until 11am daily

<b>CEREALS</b>	\$8
<i>Weet-Bix, Rice Bubbles, Coco Pops, Nutri-Grain, Corn Flakes</i>	
<b>Granola</b>	\$14
<i>Natural yoghurt, seasonal berries</i>	
<b>Seasonal Fruit Salad</b>	\$12
<b>Chia seed and Acai fruit pudding</b>	\$14
<b>Pancakes with Maple syrup</b>	\$20
<i>Vanilla ice cream and berry compote</i>	
<b>Palisade Big Breakfast</b>	\$28
<i>Eggs your way on toast served with sausage, tomato, bacon, hash brown and mushrooms</i>	
<b>Eggs Benedict</b>	\$22
<i>Poached eggs on toasted sourdough with hollandaise</i>	
<i>Choice of: Shaved leg ham or Smashed Avo or Smoked Salmon</i>	
<b>Breakfast Burger</b>	\$24
<i>Grilled bacon, sausage, hash browns, fried eggs, hollandaise sauce, shoe string fries</i>	
<b>Juices</b>	\$5.50
<i>Orange, Apple, Pineapple, Tropical, Mango</i>	
<b>Hot Beverages</b>	
Tea	\$4
Espresso	\$4
Hot Chocolate	\$4.50
Piccolo	\$4
Long Black	\$4
Mocha	\$4.50
Latte	\$5
Flat White	\$5
Cappuccino	\$5
Chai Latte	\$5
Soy, Almond, Oat, Lactose-free	50cent
Vanilla, Hazelnut, Caramel Syrup	50cent

*Please note \$5.00 service charge applies on all orders.*

*We thank you for allowing 30min service time after placing your order.*

# ENTREE

## **Char-Grilled Bass Strait Octopus** \$29

Served with smoked romesco, confit heirloom tomatoes, and a crumble of dehydrated black olives

## **Torched Burrata & Pickled Pear** \$27

Torched burrata with pickled pear, cherry tomatoes, pancetta and rosemary croutons

*Vegan option available served with grilled sourdough and vegan feta*

## **Signature Prawn & Lobster Brioche Rolls** \$25

Tossed in citrus mayonnaise, with fresh chives, lemon zest, and crispy potato

## **Sydney Rock Oysters** Each \$7 | 3 Oysters \$19 | 6 Oysters \$36

Freshly shucked local oysters mignonette dressing

## **Stuffed Zucchini Flowers** \$24

Golden-fried zucchini flowers, stuffed with whipped ricotta, feta, lemon zest, parmesan dust, broad bean kernels, tomato agrodolce purée

*Vegan option available served with Moroccan spiced pumpkin flowers and pepitas*

## **Sticky Lamb Ribs** \$32

Tomato ketchup, maple & paprika glaze, smoked eggplant purée, crispy shallots

## **Crispy Sesame Prawn Toast** \$20

Chilli jam, roasted sesame aioli

# MAINS

## Sumac Spiced Chicken Salad

\$22

Cos hearts, orange and fennel salad, olive tapenade, mint yoghurt dressing

## Fish and Chips

\$39

New Zealand baby snapper, cos salad, tartare, lemon, chips {beer battered or grilled}

## Prawn and Crab Linguine

\$36

Fraser Island sand crab, tiger prawns, fermented chili butter, cherry tomatoes, chives

## Winter Vegetable Medley

\$32

Salt baked beetroot, confit butternut squash, pea and spinach puree, charred eschalot, goats cheese and hazelnuts  
*Vegan option available served with vegan feta*

## Wagyu Beef Burger

\$25

Truffle aioli, smoked cheddar, caramelized onion, crispy pancetta, milk bun

## Crispy Chicken Burger

\$24

Fermented chili & maple glaze, slaw, pickled cucumber, black garlic mayo, potato bun

## Vegan Spiced Pumpkin Burger

\$25

Sumac vegan yoghurt, onions, lettuce, tomato, soft bun, chips

# FROM THE GRILL

**300g Petoro Beef Scotch Fillet MB4+** \$72

**350g Southern Prime Bone in Beef Sirloin MB2+** \$46

**220g Riverina Angus Beef Rump MB2+** \$33

All Steaks served with Café de Paris butter, onion rings, red wine jus

## SIDES

Orange and fennel salad, olive tapenade, mint yoghurt dressing \$11

Parish mash, chives \$13

Crispy potato chips, garlic and rosemary salt \$10

Roasted cauliflower and chickpeas, tahini, lemon zest & sumac dressing \$12

Green beans, confit garlic dressing, crispy garlic \$12

## DESSERTS

**Limoncello Tiramisu** \$16

Mascarpone cream, lemon-soaked sponge, white chocolate shavings

**Dark Chocolate & Miso Caramel Fondant** \$17

Black sesame crumble, sake gelato

**Olive Oil Cake** \$17

Lemon curd, maple figs, pistachio praline

**Deep Fried Ice Cream** \$16

Coconut and panko crumb, coconut caramel sauce

**Raspberry and Yoghurt Mousse Tart** \$17

Rosewater jelly, almond crumb

**Fromage** \$49

Selection of (3) artisan cheeses, lavosh, quince, muscatels, apple

# SLEEP WALKER MENU

Available from 10pm until 6am

**Texas Beef Chilli** \$28

steamed rice, sour cream, guacamole, salsa and corn chips

**Thai Chicken Coconut Curry** \$24

Served with steamed jasmine rice

**Thai Vegetable and Coconut Curry (vegan)** \$22

Served with steamed jasmine rice

**Spinach Ricotta Ravioli** \$22

Shaved parmesan basil pesto

**Toasties with Potato Crisps** \$18

Choice of Ham, Chicken, Cheese, Tomato, Mustard Pickle

**Late Night Cheese Plate** \$30

2 cheeses, muscatels and lavosh

*\*no cheese changes*

**Bottled water** \$4

**Soft Drink** \$5

**Barista made Coffee & Tea** \$4.50