

Palisade

DINNER MENU

BREAD, DIPS, OLIVES

Woodfired Flatbread Confit garlic, rosemary, Murray River salt (vg)	10
White Bean Hummus Burnt cumin butter (v)	12
Sheep Milk Labneh Compressed cucumber, mint, chilli oil (v)	14
Warm Marinated Olives Sicilian and Kalamata olives, confit garlic, orange zest, charred chilli, rosemary-infused olive oil (vg)	14

SMALL PLATES

Sydney Rock Oysters Freshly shucked local oysters, mignonette dressing, lemon (a)	3 for 19 / 6 for 36
Char-Grilled Bass Strait Octopus Smoked romesco, saffron potatoes, chorizo, cold-pressed lemon, parsley oil (a)	29
Roasted Tomato & Basil Soup Served in a sourdough cob (vg)	20
Burrata & Shaved Blood Plum Heirloom tomatoes, pomegranate, pistachio, pane carasau (v)	27
Signature Prawn & Lobster Brioche Rolls Citrus mayonnaise, with fresh chives, lemon zest, crispy potato (m)	25
Wagyu Meatballs Tomato sugo, Grana Padano, olive oil, chives, grilled ciabatta	24
Golden-Fried Zucchini Flowers Whipped ricotta, feta, lemon zest, parmesan dust, basil gel, tomato agrodolce purée (v)	24
VEGAN OPTION AVAILABLE, SERVED WITH MOROCCAN-SPICED PUMPKIN FLOWERS AND PEPITAS (VG)	

a = australian, i = imported, m = mixed, df = dairy free, gf = gluten free, v = vegetarian, vg = vegan

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PLEASE NOTE THAT A 15% PUBLIC HOLIDAY SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS.

MAINS FOR SHARING

600g Tajima Wagyu MB6+ Rib-Eye Cutlet Delmonico Café de Paris butter, onion rings, red wine jus, chimichurri	159
Whole Baby Barramundi (Boneless) Fried almonds, harissa, garlic, preserved lemon (i, gf, df)	70
Slow Cooked Lamb Shoulder Greek style, pita bread, horiatiki, tzatziki	82
BBQ Chicken Lemon, chilli, oregano, finished over charcoal, sumac, mint and honey yoghurt (gf)	Half - 38 / Full - 52
Pork Brizola Charred lemon, pomegranate tzatziki, white beans, peppers (gf)	89
Pasta Alla Vodka Lumache pasta, stracciatella, olio santo (v)	38

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MAINS

Beer-Battered Fish and Chips Locally caught market fish, cos salad, tartare, lemon, chips (a)	39
Prawn and Crab Linguine Fraser Island sand crab, tiger prawns, fermented chilli butter, cherry tomatoes, chives (m)	36
Veal Cotoletta Breaded veal cutlet, fried sage, capers, brown butter, lemon, parmesan, radicchio, fennel salad, chardonnay vinaigrette	40
Chicken Breast Olive oil-poached char-grilled chicken breast, escalivada vegetables, Spanish white beans, sherry, olive jus (gf, df)	35
Dolmades Vine leaves stuffed with wild rice, pine nuts, currants, roasted bell pepper, oxheart tomato sauce, whipped labneh, pine nut and herb crumble (v, gf)	34

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FROM THE GRILL

300g Portoro Beef Scotch Fillet MB4+ Café de Paris butter, onion rings, red wine jus, chimichurri	74
350g Southern Prime Bone-in Beef Sirloin MB2+ Café de Paris butter, onion rings, red wine jus, chimichurri	46
220g Riverina Angus Beef Rump MB2+ Café de Paris butter, onion rings, red wine jus, chimichurri	33
Grilled Fish Local market fish, skordalia, eggplant, olives, sun-dried tomato salsa, capers, pine nuts (a, gf)	40

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SIDES

Paris Mash Chives (v, gf)	13
Crispy Potato Chips Garlic and rosemary salt (v, gf)	12
Butter Lettuce Salad Endive, baby cos, sweet mustard dressing (v, gf)	12
Fried Polenta Verde mayo (v, gf)	12
Lemon and Herb Roasted Potatoes (vg, gf)	13
Broccolini White anchovy emulsion, toasted almonds (gf)	12

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DESSERT

Orange, Almond & Semolina Olive Oil Cake Orange blossom olive oil cake, almond crémeux, citrus syrup, candied orange	18
Biscoff Tiramisu Biscoff, mascarpone cream, espresso caramel, cocoa dust	18
Chocolate & Cherry Tart Dark chocolate ganache, Amarena cherry compote, cherry gel, cocoa nibs	18
Baked Rhubarb Cheesecake Brown butter ice cream	18
Crème Caramel Pudding Wild berries (gf)	18
Honey-Roasted Date Tart Almond & coconut tart, balsamic glaze (vg, gf)	18
Fromage Selection of three (3) artisan cheeses, lavosh, quince paste, muscatels	49

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