

Menu

TO START

\$18

House-made focaccia with baked brie and chilli honey

SEAFOOD TASTING PLATE FOR 2

\$120

Local rock oysters, yuzu mignonette

Tuna ceviche, green mango, jalapeno, coconut milk

Seared scallop, miso butter, pickled daikon

Butter poached Fraser Island sand crab, baby herbs, lemon oil

Szechuan calamari, black garlic aioli

WA ROCK LOBSTER- ½

\$68.00

WHOLE

\$130.00

XO butter and jasmine rice OR

Served on ice with traditional condiments

DESSERT TO SHARE

\$22.00

Pistachio and raspberry cheesecake "Osh El Bulbul"



Palisade
KITCHEN & BAR

