

# 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 WHOLE

\$130.00

## HALF

\$68.00

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



# *Drinks*

## THE SWEETHEART \$22

Smirnoff Vodka, Limoncello, Pineapple  
Juice, Sugar Syrup, Monin Strawberry  
Purée, Aquafaba

## RHUBI'S NEGRONI \$22

Gin, Campari, and rhubarb liqueur  
stirred over ice and finished with a twist  
of orange peel.

