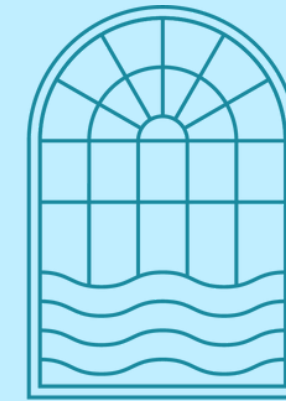


EST.



2020

Palisade

KITCHEN & BAR

LUNCH MENU

Entree

Sydney Rock Oysters	6.5	58
Caramelised red wine vinegar, shallot, horseradish dressing GF	EACH	DOZ
Cold Seafood Platter		125
Sydney rock oysters, Queensland tiger prawns, escabeche Jervis Bay mussels, scallop ceviche with nori and puffed rice, orange and carrot spanner crab, raw snapper with white soy dashi, seared yellowfin tuna DF		
Prawn & Lobster Roll		24
Iceberg, citrus mayo, crispy potato		
Seared Yellowfin Tuna		24
White soy dashi, charred mandarin, nori paste, rice crackers DF		
Made by Kade Falafel		22
Hummus, pickled onion, salt n' vinegar crispy kale GF DF Vegan		
Beef Tartare		28
Darling Downs grain fed fillet, capers, cornichons, free-range egg, sourdough		
Grilled Spencer Gulf King Prawns		36
Miso garlic butter, yuzu sesame GF		

Main

Grilled Chicken Salad	21
Lettuce, shaved fennel, cucumber, soft herbs, green goddess dressing GF DF	
Falafel Salad	24
Made by Kade falafel, broccolini, pickled onion, tamari pepitas, hummus, lettuce, tahini yoghurt GF DF Vegan	
Grilled Chicken Burger	24
Moroccan-spiced chicken, lettuce, tomato, aioli, potato bun, chips	
Vegan Pumpkin Burger	25
Spiced pumpkin pattie, sumac yoghurt, onions, lettuce, tomato, chips, tomato, chips	
Copper Tree Wagyu Beef Burger	30
Wagyu beef pattie, cheese, zuni pickle, lettuce, tomato, aioli, smoked tomato relish, chips	
Wild Mushroom Gnocchi	30
Sauteed mushroom, pan-fried gnocchi, mushroom cream, oregano, pine nuts Vegetarian	
Prawn & Crab Linguine	34
Fermented chilli butter, cherry tomatoes, chives	
Pan-Fried Spring Creek Barramundi	35
Kipfler potatoes, beurre blanc, shaved fennel, gremolata GF	
Wagyu Beef Cheek Rendang	40
Nasi lemak, coconut, flat bread DF	
Fish & Chips	38
Available beer battered or grilled New Zealand Baby Snapper, cos salad, tartare, lemon, chips	
Roast Spiced Cauliflower	30
Tahini coconut yoghurt, pickled cauliflower, puffed grains GF DF Vegan	

Steak Frites

Fillet	52
200g Free range grass-fed, café de Paris	
Rump	54
200g Wagyu MBS6+, grain-fed Angus, chimichurri	
Scotch	70
300g Grain-fed Angus MBS4+, red wine jus	

Sides

Cos Lettuce Salad	10
Shaved fennel, cucumber, soft herbs, green goddess dressing GF DF Vegan	
Beans	10
Green beans, butter beans, confit garlic dressing, crispy garlic GF DF Vegan	
Crispy Potato Chips	10
Seaweed salt, aioli DF Vegetarian	
Roast Japanese Pumpkin	12
Caramelised Japanese pumpkin, tamari pepitas GF DF Vegan	
Paris Mash	14
Chives GF Vegetarian	

Dessert

Biscoff Cheesecake	16
Salted caramel, Biscoff crumb	
Tiramisu	16
Mascarpone, lady fingers, single malt whisky	
Rhubarb Meringue	16
Rhubarb compote, lemon curd, meringue, spiced ice-cream GF	
Chocolate Mousse	16
Orange curd, hazelnut GF	
Vegan Chocolate Cake	16
Seasonal berries, berry coulis GF DF	
Fromage	49
Chef's selection of three Artisan cheeses, lavosh, quince, muscatels, apple	