

EST.



2020

Palisade

KITCHEN & BAR

LUNCH MENU

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Starters

Rustic Artisan Sourdough	\$18
Handcrafted, slow-fermented sourdough, served warm with cultured smoked butter and sea salt	
Warm Marinated Olives	\$14
A medley of warm Sicilian and Kalamata olives, confit garlic, orange zest, charred chilli and rosemary infused olive oil	
Whipped Goats Cheese and Honeycomb	\$16
Whipped Meredith goat's cheese, drizzled with native honey and truffle oil, topped with house made rosemary honeycomb and toasted hazelnuts, sourdough	

Kids Menu

Poke Bowl	\$9
Cherry tomatoes, cucumber, cheese cubes, lettuce, apples wedges	
Chicken Nuggets	\$12
Chips and tomato sauce	
Spaghetti Napoli	\$12
Rich tomato sauce	
Spaghetti Bolognese	\$12
Rich tomato and beef sauce	
Cheese Burger Sliders	\$14
Chips and tomato sauce	
Kids Fruit	\$8
Seasonal fresh fruit	
Kids Ice-Cream	\$8
Ice Cream with topping and sprinkles	

Entrée

- 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
- Signature Prawn & Lobster Brioche Rolls** \$25
Tossed in citrus mayonnaise, with fresh chives, lemon zest, and crispy potato
Pair with a glass of 2016 Audrey Wilkinson Winemakers Selection Semillon Museum for \$15
- Sydney Rock Oysters** \$7each | 3 for \$19 | 6 for \$36
Freshly shucked local oysters, mignonette dressing
- Stuffed Zucchini Flowers** \$24
Golden-fried zucchini flowers, stuffed with whipped ricotta, feta, and lemon zest, parmesan dust, broad bean kernels, tomato agrodolce purée
*Vegan option available
- Sticky Lamb Ribs** \$32
Tomato ketchup, maple & paprika glaze, smoked eggplant purée, crispy shallots

From the Grill

300g Portoro Beef Scotch Fillet MB4+	\$74
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350g Southern Prime Bone in Beef Sirloin MB2+	\$46
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220g Riverina Angus Beef Rump MB2+	\$33
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All Steaks served with Café de Paris Butter, Onion Rings, red wine jus

Main

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 chilli butter, cherry tomatoes, gremolata, chives	
Winter Vegetable Medley	\$32
Salt baked beetroot, confit butternut squash, pea and spinach puree, charred eschalot, goats cheese and hazelnuts	
*Vegan option available	
<i>Pair with a glass of 2022 Big Buffalo Chardonnay for \$16</i>	
Wagyu Beef Burger	\$25
Truffle aioli, smoked cheddar, caramelized onion, crispy pancetta, milk bun	
Crispy Chicken Burger	\$24
Fermented chilli & maple glaze, slaw, pickled cucumber, black garlic mayo, potato bun	
Vegan Spiced Pumpkin Burger	\$25
Sumac vegan yoghurt, onions, lettuce, tomato, soft bun, chips	

Sides

Orange and Fennel Salad	\$11
Olive tapenade, mint yoghurt dressing	
Green Beans	\$12
Confit garlic dressing, crispy garlic	
Crispy Potato Chips	\$10
Garlic and rosemary salt	
Paris Mash	\$13
Chives	
Roasted Cauliflower and Chickpeas	\$12
Tahini, lemon zest and sumac dressing	

Dessert

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	
Pair with a glass of Chambers Rutherglen Tawny Port for \$12	