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2020

*Palisade*

KITCHEN & BAR

LUNCH MENU

# Entree

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<b>Sydney Rock Oysters</b>	6.5	58
Caramelised red wine vinegar, shallot, horseradish dressing   GF	EACH	DOZ
<b>Cold Seafood Platter</b>		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		
<b>Prawn &amp; Lobster Roll</b>		24
Iceberg, citrus mayo, crispy potato		
<b>Seared Yellowfin Tuna</b>		24
White soy dashi, charred mandarin, nori paste, rice crackers   DF		
<b>Made by Kade Falafel</b>		22
Hummus, pickled onion, salt n' vinegar crispy kale   GF   DF   Vegan		
<b>Beef Tartare</b>		28
Darling Downs grain fed fillet, capers, cornichons, free-range egg, sourdough		
<b>Grilled Spencer Gulf King Prawns</b>		36
Miso garlic butter, yuzu sesame   GF		

# Main

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

# Steak Frites

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

# Sides

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

# Dessert

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Tiramisu	18
Mascarpone, lady fingers, single malt whisky	
Deep Fried Ice Cream	15
Vanilla ice cream, coconut and panko crumb, coconut caramel sauce	
Key Lime Pie	16
Key lime pie, passionfruit gel, candied ginger, lemon sorbet	
Biscoff and Ricotta Cheese Cake	18
New York style baked ricotta cheese cake with biscoff and caramel	
Pandan and Coconut Panna-cotta	16
Pandan and coconut panna-cotta, mango compote, macadamia praline	