

Palisade

STARTERS

Woodfired Flatbread

Confit garlic, rosemary, Murray River salt (vg)

White Bean Hummus

Burnt cumin butter (v)

Sheep Milk Labneh

Compressed cucumber, mint, chilli oil (v)

SMALL PLATES

Burrata & Shaved Blood Plum

Heirloom tomatoes, pomegranate, pistachio, pane carasau (v)

Signature Prawn & Lobster Brioche Rolls

Citrus mayonnaise, with fresh chives, lemon zest, crispy potato (m)

Wagyu Meatballs

Tomato sugo, Grana Padano, olive oil, chives, grilled ciabatta

Golden-Fried Zucchini Flowers

Whipped ricotta, feta, lemon zest, parmesan dust, basil gel, tomato agrodolce purée (v)

VEGAN OPTION AVAILABLE, SERVED WITH MOROCCAN-SPICED PUMPKIN FLOWERS AND PEPITAS (VG)

MAINS FOR SHARING

Whole Baby Barramundi (Boneless)

Fried almonds with harissa, garlic, preserved lemon (i, gf, df)

BBQ Chicken

Lemon, chilli, oregano, finished over charcoal, sumac, mint, honey yoghurt (gf)

Pasta Alla Vodka

Lumache pasta, stracciatella, olio santo (v)

SIDES

Crispy Potato Chips

Garlic and rosemary salt (v, gf)

Butter Lettuce Salad

Endive, baby cos, sweet mustard dressing (v, gf)

Broccolini

White anchovy emulsion, toasted almonds (gf)

DESSERT

Biscoff Tiramisu

Biscoff biscuits, mascarpone cream, espresso caramel, cocoa dust