

Palisade

LUNCH MENU

BREAD, DIPS, OLIVES

Woodfired Flatbread Confit garlic, rosemary, Murray River salt (vg)	10
White Bean Hummus Burnt cumin butter (v)	12
Sheep Milk Labneh Compressed cucumber, mint, chilli oil (v)	14
Warm Marinated Olives Sicilian and Kalamata olives, confit garlic, orange zest, charred chilli, rosemary-infused olive oil (vg)	14

SMALL PLATES

Sydney Rock Oysters Freshly shucked local oysters, mignonette dressing, lemon (a)	3 for 19 / 6 for 36
Roasted Tomato & Basil Soup Served in a sourdough cob (vg)	20
Burrata & Shaved Blood Plum Heirloom tomatoes, pomegranate, pistachio, pane carasau (v)	27
Signature Prawn & Lobster Brioche Rolls Citrus mayonnaise, fresh chives, lemon zest, crispy potato (m)	25
Wagyu Meatballs Tomato sugo, Grana Padano, olive oil, chives, grilled ciabatta	24
Golden-Fried Zucchini Flowers Whipped ricotta, feta, lemon zest, parmesan dust, basil gel, tomato agrodolce purée (v)	24
VEGAN OPTION AVAILABLE, SERVED WITH MOROCCAN-SPICED PUMPKIN FLOWERS AND PEPITAS (VG)	

a = australian, i = imported, m = mixed, df = dairy free, gf = gluten free, v = vegetarian, vg = vegan

Our menu contains allergens and ingredients that may cause intolerances. While we take care to accommodate dietary requirements, we cannot guarantee the absence of allergens due to our shared kitchen. Please inform our team of any allergies or intolerances.

PLEASE NOTE THAT A 15% PUBLIC HOLIDAY SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS.

FROM THE GRILL

300g Portoro Beef Scotch Fillet MB4+ Café de Paris butter, onion rings, red wine jus, chimichurri	74
220g Riverina Angus Beef Rump MB2+ Café de Paris butter, onion rings, red wine jus, chimichurri	33
Grilled Fish Local market fish, skordalia, eggplant, olives, sun-dried tomato salsa, capers, pine nuts (gf, a)	40

MAINS

Beer-Battered Fish and Chips Locally caught market fish, cos salad, tartare, lemon, chips (a)	39
Prawn and Crab Linguine Fraser Island sand crab, tiger prawns, fermented chilli butter, cherry tomatoes, chives (m)	36
Pasta Alla Vodka Lumache pasta, stracciatella, olio santo (v)	29
Dolmades Vine leaves stuffed with wild rice, pine nuts, currants, roasted bell pepper, oxheart tomato sauce, whipped labneh, pine nut, herb crumble (v, gf)	34
Wagyu Beef Burger Swiss cheese, butter lettuce, tomato, Spanish onion, nduja aioli, Martin's potato bun, fries	25
Gochujang Chicken Burger Marinated fillet, butter lettuce, shredded cabbage, roasted sesame dressing, bao burger bun, fries	25
Shroom Burger Made by Kade mushroom patty, vegan truffle aioli, butter lettuce, tomato, gluten-free bun, fries (vg, gf)	25

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SIDES

Paris Mash Chives (v, gf)	13
Crispy Potato Chips Garlic and rosemary salt (v, gf)	12
Butter Lettuce Salad Endive, baby cos, sweet mustard dressing (v, gf)	12
Fried Polenta Verde mayo (v, gf)	12
Lemon and Herb Roasted Potatoes (vg, gf)	13
Broccolini White anchovy emulsion, toasted almonds (gf)	12

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DESSERT

Orange, Almond & Semolina Olive Oil Cake Orange blossom olive oil cake, almond crémeux, citrus syrup, candied orange	18
Biscoff Tiramisu Biscoff, mascarpone cream, espresso caramel, cocoa dust	18
Chocolate & Cherry Tart Dark chocolate ganache, Amarena cherry compote, cherry gel, cocoa nibs	18
Baked Rhubarb Cheesecake Brown butter ice cream	18
Crème Caramel Pudding Wild berries (gf)	18
Honey-Roasted Date Tart Almond & coconut tart, balsamic glaze (vg, gf)	18
Fromage Selection of three (3) artisan cheeses, lavosh, quince paste, muscatels	49

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