EST. 2020

Palisade

KITCHEN & BAR

LUNCH MENU

Entrée

Sydney Rock Oysters | GF Caramelised red wine vinegar, shallot, horseradish dressing	6.5 EACH	58 DOZEN
Cold Seafood Platter | GF | DF Sydney rock oysters, Queensland tiger prawns, escabeche pickled Jervis Bay mussels, scallop ceviche, miso cream corn, koji cured salmon, spanner crab, yuzu koshu, kingfish sashimi	125	
Prawn & Lobster Roll Iceberg, citrus mayo, crispy potato	24	
Kingfish Ceviche | GF | DF Coconut lime dressing, Asian herbs, kaffir lime	24	
Burrata Heirloom tomato, smoked tomato jam, confit tomato, crouton, rocket	26	
Grilled Spencer Gulf King Prawns | GF Miso garlic butter, yuzu sesame	36	

Main

Grilled Chicken Salad | GF | DF — 21
Cos, shaved fennel, cucumber, soft herbs, green goddess dressing

Peach Panzanella | DF | Vegetarian — 24
Heirloom tomatoes, cucumber, peppers, sourdough, fresh peaches, orange dressing

Grilled Chicken Burger — 24
Moroccan-spiced chicken, lettuce, tomato, aioli, potato bun, chips

Vegan Pumpkin Burger — 25
Spiced pumpkin pattie, sumac yoghurt, onions, iceberg, tomato, chips

Copper Tree Wagyu Beef Burger — 25
Wagyu beef pattie, cheese, zuni pickle, lettuce, tomato, aioli, smoked tomato relish

Pumpkin Risotto | GF | Vegetarian — 30
Crispy sage, sunflower seeds, parmigiano-Reggiano, white onion cream

Pan-Fried Spring Creek Barramundi | GF — 32
Kipfler potatoes, buerre blanc, shaved fennel, gremolata

Prawn & Crab Linguine — 34
Fermented chilli butter, cherry tomatoes, chives

Berkshire Pork Cutlet — 35
Five-spice crumbed, celeriac remoulade, jalapeño, apple, mustard dressing

Fish & Chips — 38
New Zealand Baby Snapper beer battered or grilled, cos salad, tartare, lemon, chips

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 | GF | DF | Vegan 10
Shaved fennel, cucumber, soft herbs, green goddess dressing

Beans | GF | DF | Vegan 10
Green beans, butter beans, confit garlic dressing, crispy garlic

Crispy Potato Chips | Vegetarian 10
Seaweed salt, aioli

Paris Mash | GF 14
Chives

Grilled Corn on the Cob | GF | Vegetarian 14
Cilantro, lime, Persian fetta, crème fraîche

Dessert

Strawberries and Cream 16
Elderflower, whipped custard, puff pastry

Peach Melba | GF 16
Vanilla semifreddo, peaches, raspberry, pistachio

Coconut Sago 16
Brown butter cake, passionfruit, mango sorbet, coconut meringue

Tiramisu 16
Mascarpone, lady fingers, single malt whisky

Seasonal Cheese Plate 49
Three cheese, goats cheese, hard cheese, blue cheese, lavosh, quince, muscatels, apple