



*Palisade*

KITCHEN & BAR

DINNER 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>Seared Yellowfin Tuna</b>		24
White soy dashi, charred mandarin, nori paste, rice crackers   DF		
<b>Prawn &amp; Lobster Roll</b>		24
Citrus mayo, lettuce, crispy potato		
<b>Grilled Fremantle Octopus</b>		25
Kurobata chorizo, saffron potato, gremolata, aioli   GF   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, mustard, free-range egg, sourdough		
<b>Grilled Spencer Gulf King Prawns</b>		36
Miso garlic butter, yuzu sesame   GF		

# Main

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<b>Wild Mushroom Gnocchi</b>	30
Sauteed mushroom, pan-fried gnocchi, mushroom cream, oregano, pine nuts   Vegetarian	
<b>Dry-Aged Duck</b>	34
Blackened pan-fried duck breast, orange carrot purée, heirloom carrot, walnut crumb   DF	
<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>Fish &amp; Chips</b>	38
Available beer battered or grilled New Zealand Baby Snapper, cos salad, tartare, lemon, chips	
<b>Wagyu Beef Cheek Rendang</b>	40
Nasi lemak, coconut, flat bread   DF	
<b>Koji Confit Salmon</b>	42
Miso crumb, puffed wild rice, baby cucumber, buttermilk, yuzu kosh	
<b>Grilled Lamb Rump</b>	42
Smoked almond purée, charred broccolini, pickled eschalot, herb yoghurt	
<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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<b>Tiramisu</b>	18
Mascarpone, lady fingers, single malt whisky	
<b>Deep Fried Ice Cream</b>	15
Vanilla ice cream, coconut and panko crumb, coconut caramel sauce	
<b>Key Lime Pie</b>	16
Key lime pie, passionfruit gel, candied ginger, lemon sorbet	
<b>Biscoff and Ricotta Cheese Cake</b>	18
New York style baked ricotta cheese cake with biscoff and caramel	
<b>Pandan and Coconut Panna-cotta</b>	16
Pandan and coconut panna-cotta, mango compote, macadamia praline	