

EST.

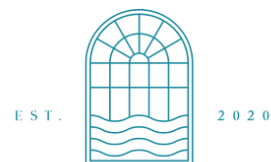


2020

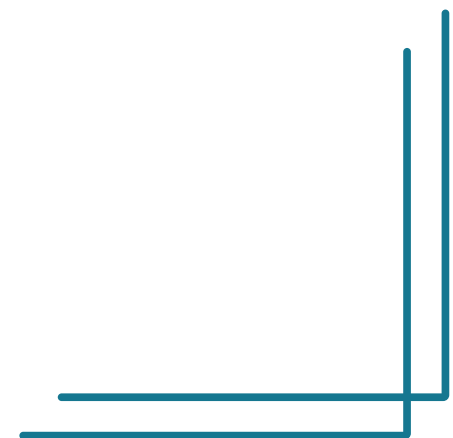
Palisade

KITCHEN & BAR

DINNER MENU



Palisade
KITCHEN & BAR



Starters

Rustic Artisan Sourdough	\$18
Handcrafted, slow-fermented sourdough, served warm with cultured smoked butter and sea salt	
Warm Marinated Olives	\$14
A medley of warm Sicilian and Kalamata olives, confit garlic, orange zest, charred chilli and rosemary infused olive oil	
Whipped Goats Cheese and Honeycomb	\$16
Whipped Meredith goat's cheese, drizzled with native honey and truffle oil, topped with house made rosemary honeycomb and toasted hazelnuts, sourdough	

Kids Menu

Poke Bowl	\$9
Cherry tomatoes, cucumber, cheese cubes, lettuce, apples wedges	
Chicken Nuggets	\$12
Chips and tomato sauce	
Spaghetti Napoli	\$12
Rich tomato sauce	
Spaghetti Bolognese	\$12
Rich tomato and beef sauce	
Cheese Burger Sliders	\$14
Chips and tomato sauce	
Kids Fruit	\$8
Seasonal fresh fruit	
Kids Ice-Cream	\$8
Ice Cream with topping and sprinkles	

Entrée

Char-Grilled Bass Strait Octopus	\$29
Served with smoked romesco, confit heirloom tomatoes, and a crumble of dehydrated black olives	
Torched Burrata & Pickled Pear	\$27
Torched burrata with pickled pear, cherry tomatoes, pancetta and rosemary croutons	
*Vegan option available served with grilled sourdough	
Signature Prawn & Lobster Brioche Rolls	\$25
Tossed in citrus mayonnaise, with fresh chives, lemon zest, and crispy potato	
<i>Pair with a glass of 2016 Audrey Wilkinson Winemakers Selection Semillon Museum for \$15</i>	
Sydney Rock Oysters	\$7each 3 for \$19 6 for \$36
Freshly shucked local oysters, mignonette dressing	
Beef Tartare & Smoked Bone Marrow	\$25
Hand-cut beef fillet, dressed with truffle mustard and aged soy, smoked bone marrow, egg yolk, and crispy eschalots, potato crisps	
Stuffed Zucchini Flowers	\$24
Golden-fried zucchini flowers, stuffed with whipped ricotta, feta, and lemon zest, parmesan dust, broad bean kernels, tomato agrodolce purée	
*Vegan option available	
Seared Scallops & Charred Miso-Glazed Eggplant	\$26
Seared scallops, charred miso-glazed eggplant, served with black sesame tahini, pickled daikon, crispy fried garlic, soy dressing	
<i>Pair with a glass of 2023 De Beaurepaire 'La Comtesse' Chardonnay for \$15</i>	

Main Affair –To Share

600g Tajima Wagyu MB6+ Rib Eye Cutlet Delmonico, Café de Paris Butter, Onion Rings, Red Wine Jus \$159

Pair with bottle of 2021 Henschke Keyneton Euphonium Shiraz Blend for \$100

Whole Baby Barramundi Boneless, Xo Chilli, Prawns, Pippies, Asian Herbs \$79

Pair with a bottle of 2023 Giant Steps Yarra Valley Chardonnay for \$90

Slow Cooked Lamb Shoulder, Greek style, with Potatoes, Pita Bread and Tzatziki \$82

Pair with a bottle of 2017 Hickinbotham Trueman Cabernet Sauvignon for \$200

From the Grill

300g Portoro Beef Scotch Fillet MB4+ \$74

350g Southern Prime Bone in Beef Sirloin MB2+ \$46

220g Riverina Angus Beef Rump MB2+ \$33

All Steaks served with Café de Paris Butter, Onion Rings, red wine jus

Main

Free Range Chicken Breast	\$35
Potato and rosemary gratin, braised leeks, caper and green olive jus <i>Pair with a glass of 2024 Shaw & Smith Sauvignon Blanc for \$18</i>	
Fish and Chips	\$39
New Zealand Baby Snapper, cos salad, tartare, lemon, chips *beer battered or grilled	
Prawn and Crab Linguine	\$36
Fraser Island sand crab, tiger prawns, fermented chilli butter, cherry tomatoes, gremolata, chives	
Confit Duck	\$45
Confit Thirlmere duck leg, roasted heirloom beetroot, pickled pear, smoked almond puree, star anise and orange jus <i>Pair with a glass of 2023 Catalina Sounds Pinot Noir for \$18</i>	
Crispy Bangalow Pork Belly	\$36
Slow cooked pork belly, parsnip puree, sweet and sour cabbage, apple gel, calvados reduction <i>Pair with a glass of 2023 Two Hands The Boy Riesling for \$16</i>	
Winter Vegetable Medley	\$32
Salt baked beetroot, confit butternut squash, pea and spinach puree, charred eschalot, goats cheese and hazelnuts *Vegan option available <i>Pair with a glass of 2022 Big Buffalo Chardonnay for \$16</i>	
Butter Poached Lobster	\$58
Butter poached lobster tail medallions, fennel and tomato risotto, dehydrated cherry tomatoes, lemon sorrel, shellfish emulsion	

Sides

Orange and Fennel Salad	\$11
Olive tapenade, mint yoghurt dressing	
Green Beans	\$13
Confit garlic dressing, crispy garlic	
Crispy Potato Chips	\$10
Garlic and rosemary salt	
Paris Mash	\$12
Chives	
Roasted Cauliflower and Chickpeas	\$12
Tahini, lemon zest and sumac dressing	

Dessert

Limoncello Tiramisu	\$16
Mascarpone cream, lemon-soaked sponge, white chocolate shavings	
Dark Chocolate & Miso Caramel Fondant	\$17
Black sesame crumble, sake gelato	
Olive Oil Cake	\$17
Lemon curd, maple figs, pistachio praline	
Deep Fried Ice Cream	\$16
Coconut and panko crumb, coconut caramel sauce	
Raspberry and Yoghurt Mousse Tart	\$17
Rosewater jelly, almond crumb	
Fromage	\$49
Selection of (3) artisan cheeses, lavosh, quince, muscatels, apple	
Pair with a glass of Chambers Rutherglen Tawny Port for \$12	