



## Starters

**Rosemary and Garlic Cob Loaf** with butter and Balsamic olive oil **\$12**

**Bruschetta** with roasted thyme pumpkin, cashews and goats chevre **\$16**

**Seared Scallops** with parmesan custard, crispy prosciutto and wasabi foam **\$18**

**Lemon Pepper Calamari** with thyme white bean puree, picco de gallo and lime **\$19**

**Crispy Skin Pork Belly** with lychee, herb salad and Thai red curry foam **\$15**

**The Palms Tasting Plate** - for two or more patrons **\$32**

This tasting plate contains a taste of all our share plates except the breads.

2 Seared Scallops with parmesan custard and wasabi foam, 2 Natural oysters, 2 Kilpatrick oysters

Lemon pepper calamari with white bean puree and picco de gallo, 2 Crispy pork belly with lychee, herb salad and Thai red curry foam

## Pacific Oysters

**Natural Oysters** served with a sweet cherry vin - 6 **\$22.00** or 12 **\$38.00**

**Oysters Kilpatrick** served in 6 **\$25.00** or 12 **\$42.00**

## Mains

**Sweet and Sour Tofu** server atop fragrant pilaf rice and blanched bok choy **\$24 (V)**

**Crispy Skin Salmon** served with roasted sweet potato, seared asparagus with nam jim glaze **\$28**

**Pan Seared Lamb Rump** served atop Mediterranean Cous Cous, blanched broccolini and chimichurri **\$32**

**Braised Beef Cheeks** served with roasted baby root vegetables, creamy garlic mash and a rich braising jus **\$35**

**Pan Fried Corn Fed Chicken** served with sautéed Asian greens, roasted portabella mushroom drizzled with a lime and chili soy glaze **\$28**

**Grilled MSA 250gr Eye Fillet** served atop smashed kipfler potato, blanched broccolini with rosemary red wine jus **\$38**

**Seared Kangaroo Risotto** a wild mushroom and bush spiced risotto with seared lemon and herb marinated kangaroo loin finished with micro herb and lemon olive oil **\$28**

## Salads

**Caesar Salad** Baby gem lettuce, crispy prosciutto, shaved parmesan, toasted croutons, Caesar dressing and a poached egg **\$16**

**Add on** Chicken **\$8** or Tiger Prawns **\$10**

**Roasted Pumpkin and Bell Pepper** Blistered bell peppers, heirloom cherry tomatoes, roasted pumpkin, pine nuts with crisp roquette dressed with balsamic glaze and lemon olive oil **\$18 (V)**



## Side Dishes

**Shoe String Fries** with parmesan and truffle oil or rosemary sea salt **\$8.00**

**Seasonal Vegetables** \$8

**Petite Garden Salad** \$8

## For the Kids – all \$12.00

**Chicken Nuggets** with chips and tomato sauce **\$12**

**Crumbed Whiting** with chips and tomato sauce **\$12**

**Petite Steak** with chips and tomato sauce **\$12**

**All Kids Meals come with a free activity pack**

## Desserts

**Death By Chocolate Mousse** Layers of milk, dark and rich white chocolate mousse with macerated strawberries and Parisian fairy floss **\$18**

**French Vanilla Crème Brulee** served with cinnamon, vanilla poached pear and lemon sorbet **\$17**

**Passionfruit and White Chocolate Cheesecake** with coconut gelato and toffee crystals **\$16**

**PLEASE ASK ABOUT OUR SPECIALS OF THE DAY**