

GRAZING PLATES

Any 4 Grazing plates for \$43

Any 6 Grazing plates for \$53

BREAD

Charred Turkish Bread Served with Garlic Oil (AGF) (V) 4

DIPS WITH BREAD

Sweet Potato and Caper Dip (AGF) (V) 9

Roasted Eggplant, Yoghurt, Turmeric and Chili (AGF) (V)

MARINATED OLIVES

Mixed Australian Olives with Extra Virgin Olive Oil (V) 6

BABY SQUID

Grilled Baby Squid, Spicy Romesco Sauce and Salad (GF) 14

POTATOES

Spiced Patatas Bravas, Roasted Garlic Sour Cream (GF) (V) 10

FRIED POLENTA

Fried Polenta Cubes with Pancetta, Tomato Relish (GF) (AV) 12

HALLOUMI

Halloumi with Red Onion, Chili, Lemon Dressing (GF) (V) 13

CHICKEN

Mediterranean Chicken Wings with Smoked Barbecue Sauce 10

ARANCINI

Porcini and Mozzarella Risotto Balls (V) 13

EGGPLANT

Eggplant Parmigiana, Mozzarella Cheese, Napoli Sauce (GF) (V) 13

CHIPS

With Tomato Relish (GF) (V) 7

SPIEDINI SPECIAL

TRADITIONAL ITALIAN MARINATED MEAT ON A SKEWER

Marinated Chicken, 1 Skewer (GF) 9

Lemon Garlic Lamb, 1 Skewer (GF) 9

Grilled Tiger Prawns, 1 Skewer (3 Prawns) (GF) 13

(Choose all 3 with Salad, Bread, Eggplant and Yoghurt Dip) 35

SALADS

FATTOUSH

Grilled Lebanese Bread, Cherry Tomatoes, Cucumbers, Peppers, Red Radish, Spring Onion, Mint and Lemon Dressing (AGF) (V) 19

PALMS GRAINS

Mixed Grains with Green Beans, Coriander, Onion, Pumpkin, Almonds, Currants, Pomegranate, Goats Curd (V) 21

PORK

Pork Belly with Green Apple, Cabbage Slaw and Truffle Dressing (GF) 24

CALAMARI

Lightly Coated Calamari and Zucchini Sticks 22

JOSPER GRILL

The Josper Grill adds a unique flavour to food by cooking over embers at a high heat. This allows food to have a unique texture and juiciness

MARKET FISH

Served with Pot Roasted Lentils, Spring Onions and Cherry Tomatoes (GF) 29

SALMON

Salmon, Tahini, Cauliflower, Pomegranate and Fennel Salad (GF) 30

CHICKEN

Crumbed Chicken Cotoletta with Potato and Bacon Salad 31

PORK

Pork Cutlet with Sweet and Sour Sauce, Tomatoes and Coriander (GF) 33

LAMB CUTLETS

Marinated in Yoghurt and Charred Over Coals. Served with Eggplant Puree, Onions, Tomatoes, and Mint (GF) 30

SIRLOIN

Dry Aged Sirloin 300grm, Mushrooms and Sautéed Garlic Potatoes 43
Sauces: Red Wine Jus or Chilli Butter (GF) 2

PASTAS/RICE

SPAGHETTI

Spaghetti Alla Puttanesca with Black Olive, Tomato Sauce, Anchovies, Capers and Parsley (AGF) (AV) 24 / 34

PENNE PASTA

Penne with Bacon, Mushrooms, White Wine, Cream Sauce (AV) 22 / 31

RISOTTO

Beetroot Risotto with Goat's Curd and chives (AV) 25 / 32

SOMETHING SWEET

MARQUISE

Coffee Marquise, Chantilly Cream and Candied Popcorn (GF) 14

CITRUS

Citrus Meringue Pot with Lemon Curd and Short Bread Crumble (AGF) 14

CRUMBLE

Warm Apple Crumble with Vanilla Ice Cream 14

FONDANT

Hot Chocolate Fondant with Banana Ice Cream 14

AFFOGATO

Vanilla Ice Cream with Double Shot of Espresso (GF) 8
Add Liqueur 5

HOT CIOK

Genuine Italian Thick Hot Chocolate in a Cup 6

BAMBINO BITES

ALL KIDS MEALS COME WITH FREE SMALL DRINK (UNDER 12 ONLY)

SPAGHETTI

Penne Pasta with Cheese 12

KEBABS

Two Mini Chicken Kebabs with Chips 12

BURGER

Wagyu Burger with Cheese, Lettuce, Tomato and Chips (Over 16 - add \$8) 12

ICE-CREAM

Two Scoops of Vanilla Ice Cream with choice of Chocolate, Vanilla or Caramel Topping 6

THE PALMS

PALMSBARANDGRILL.COM.AU
CHECK IN AT #THEPALMS_BARANDGRILL



Please notify Staff of any dietary requirements.

GF: Gluten Free AGF: Available Gluten Free

AV: Available Vegetarian V: Vegetarian

No outside food is permitted on premise | One card per table

15% surcharge applies to Public Holidays

WINE LIST

SPARKLING

	Btl	Glass
Azahara Moscato, Murray Darling, VIC	45	9.5
Cool Woods NV Reserve, Barossa, SA	39.5	8

WHITE

Cool Woods Sauvignon Blanc, Barossa, SA	41	8
Terroir Sauvignon Blanc, Marlborough, NZ	45	9
The Throne Sauvignon Blanc, Marlborough, NZ	57	12
Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA	59	13
Canal Grando Pinot Grigio, Venice, Italy	47.5	9.5
Ingram Road Chardonnay, Yarra Valley, VIC	48	9.5

ROSE

83 Rose, Côtes de Provence, France	55	11
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RED

Cool Woods Shiraz, Barossa, SA	39.5	8
Ingram Road Pinot Noir, Yarra Valley, VIC	47	9.5
Plan B Shiraz Tempranillo, Frankland River, WA	47.5	9.5
Printhie Merlot Orange, NSW,	48	9.5
Roux Pere & Fils, Beaujolais-Villages, France	51	11
Chateau LaMothe, Bordeaux, France	54	12

COCKTAIL LIST

SANGRIA <i>Belle's secret recipe, this has proved to be the most popular drink in the house! Triple Sec, house-made Sangria syrup, shiraz, lemonade and FRUIT!</i>	Glass 9 Half Jug 16 Jug 30 Double Jug 55
GRAPE VODKA <i>House Made Red Grape Vodka, Fresh Lime and Cranberry Juice</i>	11
BUTTERWASHED RUM <i>House made Butterwashed Rum, using Pampero Venezuelan Rum, Fresh Lime and your choice of either Cola or ginger beer</i>	10
APEROL SPRITZ <i>Aperol, Sparkling Wine, Soda and an Orange Slice</i>	12
PALMS PIMMS CUP <i>Pimms, Strawberries, Apple, Cucumber, Orange (subject to season), Topped with Ginger Ale and Lemonade</i>	15
SWIPE RIGHT <i>Absinthe, Blood Orange Cointreau, Cloudy Apple Juice and Fanta</i>	18
BLOOD ORANGE COSMOPOLITAN <i>Blood Orange Cointreau, Ketel One vodka and Cranberry Juice (normal Cosmopolitan available for the less cosmopolitan among us)</i>	18
BLUE DESIRE <i>Blue Curacao, elderflower liqueur, coconut vodka, pineapple juice</i>	18
POMEGRANATE ICED TEA <i>Ketel One Citroen Vodka, Pomegranate Infused Tea, Cranberry Juice, Fresh Lime</i>	18
SPICED RUM SWIZZLE <i>Captain Morgan Spiced Gold, Cloudy Apple Juice, Lime and Mint, topped with Ginger Beer</i>	18
STRAWBERRY ROYALE MOJITO <i>Bacardi Rum, Strawberries, Fresh Lime, Mint and topped with Sparkling Wine</i>	20
CAFE PATRON MARTINI <i>XO Café Patron Tequila, VSOP Brandy, Kahlua and a double shot of Espresso 'Best Espresso Martini in the world'</i>	22
1800 COCONUT MARGARITA <i>1800 Coconut Tequila, Lime, Cointreau</i>	22

BEER LIST

DRAUGHT

Stella Artois	7 / 13 / 25
Bulimba Pale Ale	6 / 11 / 21
Palms Honey Ale Hoegaarden	6.5 / 12 / 22 9

BOTTLED

Boags Premium Lager	8
Cascade Premium Light	6
Crown Lager	8
Asahi	9.5
Peroni Leggera	7
Aguila	9.5
Estrella Dam	9.5
Mercury Draught Cider	7
Rekorderlig Strawberry/Lime	15

NON ALCOHOLIC LIST

Coke, Diet Coke, Coke No Sugar, Sprite, Lift, Ginger Ale, Ginger Beer, Fanta, Soda Water	4.5
Mount Franklin Still / Sparkling	4.5 / 9

DESSERT COCKTAILS

LEMON MERINGUE PIE <i>Ketel One Citroen Vodka, Orange and Lime Juice, Honey, House Made Lemon Curd, Ginger Beer and Meringue</i>	20
APPLE PIE <i>Jack Daniel's Tennessee Fire, Massinez Green Apple Liqueur, Cloudy Apple Juice, Cream and Topped with House-Made Shortbread and Caramelised Apples</i>	20
CHERRY RIPE MARTINI <i>Ciroc Coconut Vodka, Chambord and a Splash of Chocolate Bitters</i>	20
DARK CHOCOLATE TOBLERONE <i>Mozart Dark Chocolate Liqueur, Frangelico, Kahlua, Cream, topped with Real Toblerone</i>	20