Nibbles and Share Plates

GARLIC FOCACCIA (4 PIECES) (V) 8.50
Toasted focaccia with roasted garlic butter

SHOESTRING FRIES (V) 8.50
Thin cut and lightly salted

SEASONED POTATO WEDGES (V) 9.20
Crispy potato wedges with sweet chilli sauce and sour cream

SWEET POTATO FRIES (V) 9.50
Crispy Sweet potato fries with aioli

POTATO SKINS (4 PIECES) (GF) 15.00
Baked potato skins stuffed with bacon, mozzarella cheese and topped with tomato salsa

BUFFALO WINGS 16.00
500g of chicken wings marinated with garlic, onion and cayenne pepper. Deep fried and glazed with house made spicy bbq sauce, served with coleslaw

SALT & PEPPER CALAMARI (LIGHT NIBBLES) 16.50
Deep fried calamari dusted with Schezuan pepper, salt, cayenne, onion and garlic, on a bed of baby rocket with leek, carrot, shallot, coriander & chilli

Light Meals

SPAGHETTI BOLOGNAISE 13.00
Spaghetti with house made bolognaise and parmesan cheese

SPAGHETTI NAPOLITANA (V) 13.00
Spaghetti with house made napolitana and parmesan sauce

CHICKEN BREAST NUGGETS 13.00
100% chicken breast nuggets(8) served with shoestring fries

CHICKEN SCHNITZEL BURGER 13.95
Crumbed chicken breast, cheese, aioli and shoestring fries

FISH AND CHIPS 13.00
Battered market fish, served with shoestring fries and house made tartare sauce

Wine List

WINE SELECTION
Small 'Boss is watching' *Large 'Naughty Glass'* *Bottle 'I got the day off'*

SPARKLING

	Glass	Bottle
Chain of Fire Sparkling, Mudgee, NSW	7.6	33.5
Craigmoor Cuvée, Mudgee, NSW	8.1	35.5
Ad Hoc 'Carte Blanc' Prosecco, Pemberton, WA	10.9	47
Splendour Sparkling Rosé 2016/2017, VIC	-	39
Moet Chandon, Champagne, France	-	89
Piper Heidsieck Cuvée Brut, Reims, France	-	99
Veuve Clicquot, Champagne, France	-	129

WHITE WINE

	Small	Large	Bottle
Barefoot Moscato, South East Australia	7.9	11.3	29.9
Rolling Moscato, Orange, NSW	8.7	12.7	35.9
Giesen Estate Riesling, Marlborough, NZ	10	14.5	41
Robert Oatley 'Signature' Riesling Great Southern, WA	10	14.5	41
Pocketwatch Sauvignon Blanc, WA	8.6	12.6	35.8
Ara Sauvignon Blanc, Marlborough, NZ	9.4	13.5	37.2
Chain of Fire Sem Sauv Blanc, Central Ranges, NSW	7.6	11	29.7
The Lane Block 2 Pinot Gris, Adelaide Hills, SA	10.5	14.9	45
Copia Pinot Grigio, Margaret River, WA	8.6	12.8	36.5
Chain of Fire Chardonnay, Central Ranges, NSW	7.6	11	29.7
Splendour 2016/2017 Chardonnay, VIC	7.5	10.9	29
Oakridge 'Over the Shoulder' Chardonnay Yarra Valley, VIC	9.9	14	39.5

ROSÉ

Luna Rosa Rosé, Central Ranges, NSW	8.5	12.5	35.7
Wild Oats Rosé, Mudgee, NSW	9.1	13.2	36.8

RED WINE

Ara Pinot Noir, Marlborough, NZ	10.7	15.6	45
Splendour 2016/2017 Cabernet Merlot, VIC	7.5	10.9	29
Beach Hut Merlot, South East Australia	7.9	11.3	29.9
Rolling Cabernet Merlot, Orange, NSW	8.5	12.5	35.7
Rymill 'Dark Horse' Cabernet Sauvignon, Coonawarra, SA	9.1	13.2	36.8
Splendour 2016/2017 Cabernet Sauvignon, VIC	7.5	10.9	29
Chain of Fire Shiraz Cabernet, Pyrenees, VIC	7.6	11	29.7
Splendour 2016/2017 Shiraz, VIC	7.5	10.9	29
Pikes Shiraz Tempranillo, Clare Valley, SA	9.9	14.5	39.9
Four In Hand Shiraz, Barossa, SA	10.2	14.9	43

PORT

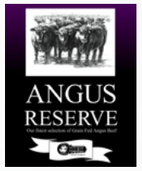
Penfolds Grandfather Port 60ml	14

PALACE HOTEL
since 1877

Food AND Wine

Premium Meats

300G SIRLOIN BY OAKEY ANGUS RESERVE * 34



Whyalla South QLD. MSA graded and minimum MBS 2+ Cooked to your liking, this premium steak will have melting Café de Paris butter and side of shoestring fries. Oakey Angus Reserve won Finest Grain Fed Beef at the Qld Food and Wine show 2016, the most prestigious beef judging competition in Australia. Add an extra side for $5

300G T-BONE STEAK BY WATERVALE BEEF * 32

Pasture fed by Watervale Beef, Cowra, served with a choice of (1) fries, garden salad or mash and a choice of (1) pepper, dianne or mushroom gravy

Switch to sweet potato fries or wedges for an extra $3

LAMB CUTLETS (4) BY COWRA LAMB (GF) * 33

Lamb cutlets served on a bed of creamy homemade mash potato, sautéed green beans and mint jus

ROASTED PORK BELLY (GF) * 31

Slow roast pork belly served with cinnamon apple puree, kipfler potato and jus

HOME MADE SAUCES: Garlic Aioli, Mushroom, Peppercorn and Dianne.
Large range of other sauces and mustards available in sauce fridge in Brasserie.

* This menu item is not available on the Theatre Meal Deal

Salads

ROCKET & PARMESAN SALAD(GF, V) 15
Baby rocket, shaved parmesan cheese, cherry tomato and Spanish onion with honey balsamic dressing

CLASSIC CAESAR SALAD 16
Cos lettuce, crispy bacon, garlic croutons, parmesan cheese, Caesar dressing topped with white anchovy fillet

CHICKEN CAESAR SALAD 21
200g chicken breast, cos lettuce, crispy bacon, garlic croutons, parmesan cheese, Caesar dressing topped with white anchovy fillet

SMOKED SALMON SALAD (GF) 22
Served with avocado, cucumber, chia seeds and micro herbs

LAMB SALAD (GF) 22
Grilled lamb tenderloin with Moroccan spices and garlic oil on top of green beans, chickpeas, cucumber and mint yoghurt dressing

Main Meals

200G RUMP STEAK BY O'CONNOR, VIC 19.5

Yearling grain MSA pasture fed rump served with your choice of mash, fries, or salad, and pepper, Dianne or mushroom gravy. British bred cattle genetics of Black Angus & Hereford, grazed on Gippsland pastures.

STIR FRIED SWEET POTATO NOODLES (VEGAN, GF) 12
Clear sweet potato noodles stir fried with onion, carrot, enoki mushroom, button mushroom, capsicum, garlic and sesame seed soy sauce. Add chicken - $6 Add beef strips - $7

CRAB LINGUINI 24
Linguini pasta with blue swimmer crab claw meat, garlic oil, chilli, parsley, baby rocket and parmesan

VEGETARIAN LINGUINI 19
Cherry tomato, garlic, chilli, parsley and parmesan cheese

LAMB RAGU PENNE PASTA 19
Braised and pulled lamb shoulder with penne in napolitana sauce

BEER BATTERED FISH AND CHIPS 19
Market fish battered in James Squire Golden Ale beer batter with home made tartare sauce, served with shoestring fries and salad

CHICKEN SCHNITZEL 20
Lightly crumbed chicken breast fillet (250g) served with garden salad, shoestring fries and aioli

CHICKEN PARMIGIANA 23
Lightly crumbed chicken breast fillet (250g) topped with crispy bacon, ratatouille, mozzarella and parmesan, served with garden salad and shoestring fries

MARKET FISH SPECIAL Ask our staff for today's fish special!
Our head chef Andy is always on the lookout for seasonal produce.

Desserts

COMPRESSED FRUIT PLATE (GF) * 15
Compressed watermelon and rockmelon served with raspberry coulis, blueberry and orange sorbet

COOKIES AND CREAM CHEESECAKE * 14
Served with vanilla ice cream

SLICE OF CAKE WITH VANILLA ICE CREAM 7.8
Ask for today's flavour

AUSTRALIAN CHEESE PLATE with crackers and seasonal fruit *
1 cheese 15 / 2 cheese 19 / 3 cheese 24

Burgers and Sandwiches

WAGYU BEEF BURGER 20
Homemade 100% Australian beef patty with cos lettuce, tomato, bacon, cheese, Spanish onion and tomato relish mayonnaise, served with shoestring fries

SCHNITZEL BURGER 20
Lightly crumbed chicken breast fillet (150g) with tomato, cheese, aioli and served with shoestring fries

LIGHTLY CRUMBED FISH BURGER 20
Crumbed fish fillet with iceberg lettuce, cheese & homemade tartare sauce, served with shoestring fries

PULLED PORK BURGER 19
Pulled pork with homemade spicy bbq sauce, baby rocket and coleslaw in a soft roll

STEAK SANDWICH 21
150g premium porterhouse steak with lettuce, tomato, grenadine onion and mustard mayonnaise on Turkish bun, served with shoestring fries

Gourmet Homemade Pizza

MARGHERITA (V) 15
Tomato base, foir de latte cheese, tomato, basil pesto

POTATO LOVES BACON 17
Tomato base, potato wedges, Spanish onion, bacon, sour cream

OOMPA LOOMPA PUMPKIN (V) 18
Tomato base, roast pumpkin, goat's curd, rocket

PRINCE OF PERSIA (V) 18
Tomato base, fetta, chilli, kalamata olives

PORTOBELLO MUSHROOMS WITH HAM 19
Tomato base, portobello mushroom, ham, taleggio cheese

BEACH BABE 20
Home made bbq sauce, roast pork belly, spanish onion, chilli, shallots, parsley

PESCATORE 23
Tomato and garlic base, calamari, prawns, scallops, parsley

MARY'S LITTLE LAMB 23
Tomato base, lamb tenderloin, Spanish onion, chilli, rocket and eggplant chips

All pizza bases made in house with whole meal flour