



The Balcony
Bar & Restaurant

Open 7 nights from 4pm
(Other than most public holidays)

Menus

4pm to 6pm – EARLY BIRD MENU AVAILABLE

(For Early Bird Diners, (Subject to peak periods), tables on the Balcony need to be made available by 7pm)

5pm onwards – MAIN MENU

Please Note:

“We are sorry, we do not do separate payments/billing”

Functions

*Please call 90212788 (ex 2 - functions) during business hours to discuss
your requirements with our functions coordinator or go to our website*

www.palacehotel.com.au

Early Bird Menu

Available from 4pm to 6pm

Early Bird Tables (subject to peak times) need to be available by 7pm

CHEFS TASTING PLATE - To share - \$32 - Selection includes , S&P Squid , Prawns, Thai Beef , Dips, Breads, Olives , Fetta & more..

ENTRÉE

Soup of the Day with Bread - \$7

Thai Beef Salad - \$16

Warm marinated premium eye fillet, with salad greens & lime and ginger dressing

Chicken & Blue Cheese Tart - \$18

Filo basket with sliced chicken, fresh poached pear & a mild creamy blue cheese sauce

Spinach & Ricotta Ravioli - \$18

With olives, spinach, pine nuts & a tomato & basil butter

MAINS

Medallion of Premium Beef Eye Fillet \$32

Lamb Cutlets \$31

Served with Mash

Choice of sauces, Red Wine, Pepper, Mushroom

Pork Belly served with Parisienne potato & salad with Caramel Glaze \$29

Pappardelle Pasta - Chicken \$26 or Vegetarian \$24

Creamy sundried tomato, spinach, & basil sauce or Tomato salsa

Tempura Barramundi & Chips \$28

Served with a side salad & tartar sauce

DESSERT - \$11

Pavlova, served with whipped cream and seasonal fruits

Cheesecake of the day

Sticky Date pudding with vanilla ice cream

Vanilla Ice Cream Sunday, with strawberry , chocolate or caramel topping

Breads

Crusty Cob Loaf – serves 2 or more

Plain Crusty - \$10

Garlic - \$12

Cheese & Chilli - \$14

Dukkah, Balsamic/Olive oil & Olives - \$16

Oysters - order groups of - 3, 6 or 12

Natural - \$3.60 each

Kilpatrick - \$3.90 each

Mornay - \$3.90 each

Mixed Dozen - \$3.90 each

Oyster Shooters

Served natural in a shot glass

Tomato & tabasco \$3.90 each

With Vodka \$6.50 each

Entrees

Chef's Tasting Plate - *To Share* \$40

Selection includes - s&p squid, prawns ,thai beef, dips, olives, fetta & more

Soup of the Day - *Served with crusty bread* - \$12

Thai Beef Salad - \$22

Warm marinated premium eye fillet, thai style salad, lime & ginger dressing

Spinach & Ricotta Ravioli - \$22

With olives , spinach, pine nuts & a tomato & basil butter

Chicken, Pear & Blue Cheese Tart \$24

Filo basket filled with chicken , pear & a creamy blue cheese sauce

Pork Belly - \$22

Served with Waldorf Salad

Seared Scallops - \$28

With crispy prosciutto & a tangy hollandaise sauce

King Prawns with steamed Rice - \$24

Sauce : Creamy garlic sauce or Chilli salsa

Cashew Crumbed King Prawns - \$24

Prawns coated in crushed cashew nuts, a piquant marie rose dressing with salad

Salt & Pepper Squid - \$22

Served on salad greens with aioli dipping sauce

Vegetarian Tart - \$22

Sautéed asparagus, mushroom & spinach with a roasted red pepper coulis

Beef, Lamb, Pork

STEAK

Eye Fillet

Served with Mash Potato

200grams - \$36

400 grams - \$48

SAUCE: Red Wine or Mushroom or Béarnaise or Creamy Garlic or Blue Cheese

Scotch Fillet

Served with Mash Potato

400 grams - \$46

Pepper Steak

Served with Creamy Mash Potato & Brandy Sauce

Choose: Eye Fillet -200g \$36 or 400g \$48 or Scotch Fillet - 400g \$46

Beef & Reef

Served with Herbed Roast Potato

Add : Prawns & Scallops in a rich creamy sauce - \$12

Choose: Eye Fillet 200g \$36 or 400g \$48 or Scotch Fillet 400g \$46

Rack of Lamb \$42

With a dukkah crust, red pepper, spinach, & beetroot jam, potato & bacon croquette & a minted béarnaise sauce

Pork Belly - \$39

Caramelized with roast parisienne potato, apple & celery salad & pickled walnut

The Palace Trio - \$45

Medallion of prime beef eye fillet, lamb cutlet & pork belly, served with, mushroom sauce, minted hollandaise, and caramel glaze, with mash potato & steamed julienne of vegetables.

Pasta

Pappardelle Pasta

Choice of:

Chicken ~ Sundried tomato, spinach & basil creamy sauce - \$35

Seafood ~ Salmon, prawn & scallops with a creamy herb sauce - \$37

Vegetarian ~ steamed vegetables in a creamy garlic sauce or tomato salsa - \$32

Chicken & Duck

Supreme of Chicken - \$39

Chicken breast, filled with camembert & spinach

Served with potato bake & hollandaise sauce

Oceanic Chicken - \$42

*Chicken breast topped with prawns, scallops & a rich creamy sauce,
served with a crispy potato rosti*

Crispy Roast Duck - \$42

*Served with asian greens & steamed rice with a plum, port & ginger sauce
or*

Served with mash, wilted spinach & julienne vegetables & creamy pepper sauce

Salads

Sweet Potato, Spinach, & Soft Fetta Salad - \$27

With cucumber, asparagus, lettuce, beans, olives, cherry tomato & toasted cashews.

With a tangy citrus vinaigrette

Add Chicken strips \$32 or King prawns \$34

Salt & pepper squid \$34 or Marinated spicy beef \$34

Thai Beef Salad - \$34

*Marinated with Thai spices, warm premium eye fillet of beef strips, with seasonal garden
salad with a tangy lime & ginger dressing.*

Seafood

Crispy Skin Salmon Fillet - \$39

Served with Spinach Linguini with saffron, cucumber & caper beurre blanc

King Prawns -\$38

Creamy garlic sauce & steamed rice or Chilli salsa & steamed rice

King George Whiting -\$42

Tempura fillets, served with 2 dipping sauces, side salad, caper berry's & chips

Sauces: Creamy dill & Japanese style soy & sesame

Barramundi Fillets with Citrus and Almond Crust -\$38

Creamy Mash or Steamed Rice & julienne vegetables, & a lemon & chive sauce

Cashew Crumbed King Prawns -\$38

Prawns coated in freshly crushed cashew nuts, salad & a piquant Marie Rose dressing

Salt & Pepper Squid -\$36

Served pm salad greens with lime aoli dipping sauce

Chef's Tasting Plate -\$40

Selection includes S&P squid, prawns, thai beef strips, dips, olives, fetta, turkish bread & more

Sides

Salad \$12: Greek or Garden or Sweet Potato

Vegetables \$12: Steamed Vegetables with hollandaise sauce

Potato \$8: Mash ~ Chips ~ Boiled Potato ~ Herb Roast Potato

Rice \$5: Steamed Rice

Dessert

Sticky Date Pudding \$16

With vanilla ice-cream

Gourmet Ice-cream Sundae \$14

Served in an old fashioned sundae glass

With pieces of violet crumble,

Sprinkles, whipped cream & your choice of topping

Pavlova \$16

Served with whipped cream & seasonal fruit

Cheesecake of the day \$16

Ask the wait-staff for today's flavour

Chocolate & Baileys Bavaoís \$16

*A light chocolate & baileys mousse style dessert with fresh strawberries &
cream*

Australian Cheese Board \$25

Selection of cheese, nuts, fruit & crackers

Kids Menu

For Juniors Under 12

Fish & Chips \$10

Chicken Nuggets & Chips \$10

Pappardelle Pasta \$10

With Chicken in a Creamy Sauce

Chicken Breast \$10

With Steamed Vegetables

Chips & Gravy \$7

Wedges & Sour Cream \$8

Ice-Cream \$5

Ice-Cream Sundae \$7