****

**THE BALCONY BAR & RESTAURANT**

Open 7 nights from 4 pm

(except most public holidays)

**EARLY BIRD MENU AVAILABLE**

**4pm to 6pm**

For early bird diners, tables on the Balcony need to be made available by 7pm (Subject to peak periods)

**MAIN MENU**

**5pm onwards**

 **Please Note:**

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

**Functions**

**Please email our functions coordinator at** **functions@palacehotel.com.au**

 **to organise your function**

**Early Bird Menu**

Available from 4pm to 6pm

Early bird tables need to be available by 7pm

(subject to peak times)

**Chef’s Tasting Plate – To share -** **$34**

Selection includes, S&P Squid, Prawns, Thai Beef , Dips, Breads, Olives , Fetta & more.

**Entree**

**Soup of the Day** with Bread **- $10**

**Thai Beef Salad** **- $21**

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

**Chicken & Blue Cheese Tart - $19**

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 $33**

**Lamb Cutlets $35**

Served with Mash

Choice of sauces, Red Wine, Pepper, Mushroom

**Pork Belly** served with Parisienne potato & salad with Caramel Glaze **$32**

**Pappardelle Pasta - Chicken $28 or Vegetarian $26**

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

**Tempura Barramundi & Chips $28**

Served with a side salad & tartare sauce

**Dessert - $12**

**Pavlova**, served with whipped cream and seasonal fruits

**Cheesecake** of the day

**Sticky Date pudding** with vanilla ice cream

**Vanilla Ice Cream Sundae,** 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 -** $3.90each

**Mornay -** $3.90 each

**Mixed Dozen -** $3.90each

**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 – salt & pepper 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**

 **Eye Fillet Scotch Fillet**

Served with Mash Potato Served with Mash Potato

**200grams - $36**  **400 grams - $46**

**400 grams - $48**

**Sauces:** Red Wine **or** Mushroom **or** Béarnaise  **or** Creamy Garlic **or** Blue Cheese

**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:*

**C*hicken*** *~ 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 on salad greens with lime aioli 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 orSweet 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 Bavarois** $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 $12**

*With Chicken in a Creamy Sauce*

**Chicken Breast $12**

*With Steamed Vegetables*

**Chips & Gravy $8**

**Wedges & Sour Cream $10**

**Desserts**

**Ice-Cream $5**

**Ice-Cream Sundae $8**

Bottled Drinks

**Ginger Beer**

Matso’s Brewery – Broome

**Tap Beer & Cider**

Heineken , 150 Lashes

Iron Jack , Gold , Rogers

Swan Draft, Hahn Super Dry,

Furphy’s

**Spirits - Pre-Mix**

Smirnoff Ice Red (Stubbie)

Canadian Club & Dry (Stubbie)

Bundaberg Rum & Cola (Can)

Canadian Club & Dry

( Stubbie)

Jim Beam & Cola (Can)

Jack Daniels & Cola(Stubbie)

Cruisers ~ Various flavours

**Cider**

Strongbow

Sweet, Dry, Original

 Rekorderlig 500ml –

Strawberry & Lime

 Pear Cider

**International Beer**

Heineken

Peroni Nastro Azzurro 5.1

Corona

Guinness

Miller Chill

**Australian Beer**

***Light Strength***

Hahn Premium Light

**Mid Strength Beer**

Hahn Super Dry 3.5(Low Carb)

Rogers – Little Creatures

Great Northern

Heineken 3

Gold

**Australian Boutique Beer**

Crown Lager

James Boags Premium

Little Creatures Pale Ale

Redback Original

Coopers – Original Pale Ale

**Australian Beer**

Carlton Dry

Hahn Super Dry (Low Carb)

**Red**

**A selection of vintage & limited edition red wine is also available.**

 **Bottle Glass**

**House** **Red $26 $6.50**

**Classic Dry Red Houghton Quills –** *Swan Valley* **$29 $7.00**

**Shiraz** **Binduli Wines -** *Kalgoorlie* **$26 $6.50**

**Brookland Valley -** *Verse 1 - MR* **$38 $9.50**

 **Leeuwin Estate –** *Siblings - MR* **$54**

 **Cape Mentelle –** *M R*  **$43**

 **Brown Hill – Chaffers** *M.River* **$38 $9.50**

 **Wise Eagle Bay – MR $73**

 **Merlot Yilgarnia** *– Denmark*  **$44**

**Cabernet Sauvignon**  **Alkoomi –** *Frankland River*  **$61**

 **Brown Hill *-*  Hannans**  *MR*  **$38 $9.50**

 **St Johns Single Vineyard –** M R **$55**

**Cabernet Merlot** **Voyager Est** - *Girt by Sea* **–***MR* **$58**

 **Brown Hill –** *Trafalgar*  **$49 $10**

 **Amberley –** *M R*  **$44**

**Goundrey Homestead-** *Nannup*  **$36 $9**

 **Vasse Felix -** *Cowaramup* **$60**

**Pinot Noir Millbrook-** *Great Southern WA* **$60 $13**

 **5 Trees –** Pemberton **$45**

**Cabernet Malbec Talisman** – Ferguson Valley **$35 $9**

**Premium Blends**  **Devil’s Lair** - *5th Leg**– MR* **$39 $9.50**

**Tempranillo Fairbrossen –** Perth Hills **$ 59**

**White & Rose**

 **Bottle Glass**

**Classic Dry White** **Houghton Quills** – *Swan Valley*  **$27 $7**

**BinduliWines –***Kalgoorlie***$26$6.50**

**Riesling Brown Brothers Crouchen $34 $8.50 Leeuwin Estate** – Art Series **$53**

**Xabregas Estate** – Narrikup **$60**

**Unwooded Chardonnay Goundrey –**  *Nannup*  **$32 $8**

**Chardonnay**  **Castle Rock -** *Porongurup WA* **$48 $12**

**Vasse Felix –** *MR* **$65**

**Fairbrossen –** Perth Hills **$59**

**St John Reserve –** M R **$110**

**Sauvignon Blanc Semillon Brown Hill – Lake View** *M R***$36 $9.00**

**Semillon Sauvignon Blanc** **Leeuwin Estate -** *Siblings- MR***$55**

 **Brookland Valley** - *Verse 1***-** *MR***$38 $9.50**

 **Wise –** MR **$38**

 **Pierro LtC –** *M R* **$76**

 **Amberley –** *M R* **$42**

 **Devils Lair –** *5th Leg MR* **$39 $9.50**

**Sauvignon Blanc** **Alkoomi –** *Frankland River*  **$36 $9**

**West Cape Howe** *– Denmark* **$46**

**Cape Mentelle –** *Georgiana MR* **$46**

**St Johns Single Vineyard –** M R**$45**

**Chenin Blanc**  **Voyager Estate –** *MR* **$43**

**Rose Xabregas Estate –** Narrikup **$60**

 **St John Brook Recolte** – M R **$39**

**Moscato White or Pink**  **Amberley – Kiss & Tell -**M R **$30 $7.50**

**Bubbly , Dessert Wine & Port**

**Piccolo 200ml Bottles**

 WHITE - Bubbles *– 200ml (Australian)* $9.50

PINK - Bubbles – 200ml *(Australian)* $9.50

 Asti Riccadonna *(Italian) -* 200ml $12

**750 ml Bottles Champagne & Sparkling Wine**

Houghton Quills *(West Australian)* $29

Asti Riccadonna *(Italian)* $34

Charles Pelletier *(France)-* $37

 Chandon (Australia) $64

 Chandon Brut Rose $ 64

Brown Brothers - Prosecco - $41

Moet & Chandon – Champagne *(France)* NV $125

Veuve Clicquot – Champagne *(France)* $145

**Port per 60ml Glass**

Binduli Kalgoorlie - Vintage Port ~ $5 per glass – $36 per bottle

Penfolds Club Tawny $6 per glass

Galway Pipe $9 per glass

Grandfather $18 per glass