



## *The Balcony Bar & Restaurant*

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

# *Menu*

**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 (08) 90212788 (ex 2 - functions) during business hours to discuss your requirements with our functions coordinator or visit our website [www.palacehotel.com.au](http://www.palacehotel.com.au)

# **EARLY BIRD MENU**

*Available 4-6pm*

*Early bird tables need to be available by 7pm  
subject to peak times*

<b><i>Chef's Tasting Plate – To Share</i></b>	<b>34</b>
<i>Selection may include prawns, S&amp;P squid, Thai beef, smoked salmon, crumbed mushrooms, deep fried camembert, olives, feta, house made dips, Turkish bread</i>	
<b><i>Soup of the Day</i></b>	<b>10</b>
<i>House made soup, crusty bread</i>	
<b><i>Thai Beef Salad</i></b>	<b>21</b>
<i>Warm marinated eye fillet, salad greens, lime and ginger dressing</i>	
<b><i>Chicken &amp; Blue Cheese Tart</i></b>	<b>19</b>
<i>Filo basket, chicken, pear, creamy blue cheese</i>	
<b><i>Crispy Dukkah Coated Goats Cheese</i></b>	<b>16</b>
<i>Mango and red pepper salad, apple and ginger compote</i>	
<b><i>Medallion Premium Eye Fillet</i></b>	<b>33</b>
<i>Creamed potato and choice of mushroom, red wine or pepper Sauce</i>	
<b><i>Lamb Cutlets</i></b>	<b>33</b>
<i>Creamed potato and choice of mushroom, red wine or pepper sauce</i>	
<b><i>Pork Belly</i></b>	<b>32</b>
<i>Honey and cider glazed, red cabbage, creamed potato</i>	
<b><i>Chicken Pappardelle Pasta</i></b>	<b>28</b>
<i>Sundried tomatoes, spinach, basil cream</i>	
<b><i>Vegetarian Pappardelle Pasta</i></b>	<b>26</b>
<i>Seasonal vegetables, creamy garlic sauce or tomato salsa</i>	
<b><i>Tempura Coated Barramundi &amp; Chips</i></b>	<b>28</b>
<i>Side salad, tartare sauce</i>	

# **ENTREES**

## **MIXED BREAD BASKET 12**

*Serves two*

*Whipped mascarpone & garlic butter, olive tapenade, sea salt*

## **OYSTERS**

*Order in groups of 3, 6 or 12*

**Natural - Kilpatrick - Mornay 4 each**

**Mixed Dozen 48**

## **Chefs Tasting Plate - To Share 42**

*May include: prawns, salt & pepper squid, Thai beef, smoked salmon, crumbed mushrooms deep fried camembert, olives, fetta, house made dips, Turkish breads & more*

## **Soup of the day 14**

*Crusty bread*

## **Baked Spiced Camembert 21**

*Kalgoorlie honeycomb, pickled strawberries, roasted cashews, beetroot jam, crispbread*

## **Crispy Dukkah Coated Goat Cheese 21**

*Mango & red pepper salad, apple & ginger compote*

## **Vegetarian tart 22**

*Sautéed asparagus, mushroom, spinach, roasted red pepper coulis*

## **Blue Cheese and Smoked Salmon Salad 21**

*Beetroot, pear caper, kalamata olives, sour cream & citrus dressing*

## **Cashew Crumbed Prawns 26**

*Deep fried, salad greens, Marie rose dressing*

## **Salt and Pepper Squid 24**

*Salad greens, lime aioli dipping sauce*

## **Seared Scallops 28**

*Capers, tomato, beurre blanc, toasted almonds*

## **Chicken Pear & Blue Cheese Tart 24**

*Chicken, pear, creamy blue cheese*

## **Pork Belly and Scallops 24**

*Stewed apple, lime, ginger, basil cream*

## **Thai Beef Salad 28**

*Warm marinated eye fillet, salad greens, lime and ginger dressing*

# MAIN COURSE

## SEAFOOD

**Yellow Curry Prawns** 38

*Thai style,  
pineapple & basil, steamed rice*

**Garlic Prawns** 38

*Creamy garlic sauce, steamed rice*

**King George Whiting** 42

*Tempura battered, salad greens, chips  
dipping sauces*

**Barramundi Fillets** 38

*Tapenade coated, asparagus, roasted red pepper & ginger coulis  
miso butter*

**Salmon Fillet** 39

*Prawns, rice noodles, Thai style tom yum broth*

**Trio of Seafood** 42

*Salmon fillet, lime & basil, cream  
Scallops, saffron, capers, tomato, beurre blanc  
Barramundi, tapenade, roasted red pepper & ginger coulis*

## CHICKEN & DUCK

**Supreme of Chicken** 39

*Spinach, camembert, potato bake, hollandaise sauce*

**Oceanic Chicken** 42

*Prawns, scallops, potato rosti, cream sauce*

**Crispy Roast Duck** 42

*Shitake mushrooms, spinach, black pepper & orange gastrique*

## PASTA

**Chicken Pappardelle** – Sundried tomatoes, spinach, basil cream 35

**Seafood Pappardelle** – Salmon, prawns, scallops, herb cream 38

**Vegetarian Pappardelle** – Seasonal vegetables, creamy garlic sauce or tomato salsa 32

# ***BEEF, LAMB, PORK***

## ***Eye Fillet***

**200 grams** 36

**400 grams** 48

*Served with creamed potato, choice of sauce*

## ***Scotch Fillet***

**400 grams** 46

*Served with creamed potato, choice of sauce*

### **CHOOSE YOUR SAUCE**

*Bearnaise, blue cheese, creamy garlic, mushroom, pepper, red wine jus*

**or Add**

*Prawns and scallops in a rich creamy sauce* 12

## ***Pepper Steak***

*Pepper crusted Eye Fillet*

**200 grams** 36

**400 grams** 48

*Creamed potato, peppercorn brandy cream*

## ***Roast Rack of Lamb*** 44

*Hazelnut & parmesan crust, creamed potato,  
spiced egg plant, rosemary & garlic jus*

## ***Pork Belly*** 42

*Creamed potato, stewed apple, red cabbage,  
honey & cider glaze*

## ***Palace Trio*** 47

*Medallion eye fillet, mushroom sauce, Lamb cutlet, minted hollandaise*

*Pork belly, honey & cider glaze, creamed potato*

## ***Sides***

*Garden or Greek Salad* 12

*Creamed potato or chips* 8

*Asparagus with hollandaise, shaved parmesan* 12

*Sautéed shitake and field mushrooms, spinach, toasted Pine Nuts* 12

***KIDS MENU  
FOR JUNIORS UNDER 12***

***Fish & Chips 10***

***Chicken Nuggets & Chips 10***

***Pappardelle Pasta 12***  
*Chicken in creamy sauce*

***Grilled Chicken Breast 12***  
*Creamed potato*

***Chips & Gravy 8***

***Wedges & Sour cream 10***

***DESSERTS***

***Ice-Cream 5***

*Ice-Cream Sundae* 8

## **DESSERTS**

***Balcony Meringue*** 16

*Lemon curd, vanilla ice-cream, raspberry sorbet,  
Chantilly cream*

***Chilled Passionfruit Souffle*** 16

*Coconut sorbet*

***Strawberries & Cointreau*** 16

*Cream filled brandy snap basket,  
crème anglaise*

***Trio Chocolate Tarts*** 16

*Baileys mousse*

*Strawberry*

*Lemon meringue*

***Sticky Date Pudding*** 16

*Vanilla Ice Cream*

***Australian Cheeseboard*** 25

*Selection of cheese, crackers*

***Gourmet Icecream Sundae*** 14

*Chocolate or Strawberry*

***Affogato*** 13

