

THE BALCONY

BAR AND RESTAURANT

Open Monday to Saturday
(Other than most public holidays)

from 4 pm

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 may include, S&P squid, Thai beef, smoked salmon,
crumbed mushrooms, deep fried camembert,
olives, feta, house made dips, Turkish bread & more

Thai style coconut chicken - \$16
In a mushroom & basil soup

Japanese pork & ramen soup - \$16

Thai Beef Salad - \$21
Warm marinated premium eye fillet, salad greens, lime & ginger dressing

Chicken & Blue Cheese Tart - \$19
Filo basket, chicken, pear, creamy blue cheese

Medallion of Premium Beef Eye Fillet - \$33
Creamed potato and a choice of mushroom, red wine or pepper sauce

Lamb Cutlets - \$35
Creamed potato and a choice of mushroom, red wine or pepper sauce

Pork Belly - \$32
Honey and cider glazed, red cabbage, creamed potato

Chicken Pappardelle Pasta - \$28
Sundried tomatoes, spinach, & basil cream

Vegetarian Pappardelle Pasta - \$26
Seasonal vegetables
creamy garlic sauce or tomato salsa

Tempura Barramundi & Chips - \$28
Side salad, tartare sauce

ENTRÉES

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

Chef's Tasting Plate \$42

To share

May include: Prawns, salt & pepper squid, Thai beef, smoked salmon, crumbed mushrooms, deep-fried camembert, olives, feta, house made dips, Turkish bread & more

Thai style coconut chicken \$16

In a mushroom & basil soup

Japanese pork & ramen soup \$16

Baked Spiced Camembert \$24

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

ENTRÉES

Vegetarian Tart \$22

Sautéed asparagus, mushroom, spinach, roasted red pepper coulis

Cashew-Crumbed King Prawns \$26

Deep-fried, salad greens, marie rose dressing

Salt & Pepper Squid \$24

Salad greens, lime aioli dipping sauce

Seared Scallops \$28

Capers, tomato, beurre blanc, toasted almonds

Deep fried camembert \$21

With salad greens & cumberland sauce

Chicken, Pear, & Blue Cheese Tart \$24

Chicken, pear, creamy blue cheese

Pork Belly & Scallops \$24

Stewed apple, lime, ginger, basil cream

Thai Beef Salad \$28

Warm marinated eye fillet, salad greens, lime & ginger dressing

BEEF, LAMB, PORK

Eye Fillet

200 grams \$40

400 grams \$49

Served with creamed potato, choice of sauce

Scotch Fillet

400 grams \$49

Served with creamed potato, choice of sauce

Pepper-Crusted Eye Fillet

200 grams \$40

400 grams \$49

Creamed potato, peppercorn brandy cream

SAUCES

béarnaise

pepper

blue cheese

red wine jus

creamy garlic

mushroom

ADD

Prawns & scallops, rich cream sauce \$12

Roast Rack of Lamb \$48

*Haelnut & parmesan crust, creamed potato,
spiced eggplant, 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, hollandaise, shaved parmesan \$12

Sautéed shiitake & field mushrooms, spinach, toasted pine nuts \$12

SEAFOOD

Garlic Prawns \$38

Creamy garlic sauce, steamed rice

Yellow Curry Prawns \$38

Thai-style, pineapple, basil, steamed rice

Barramundi Fillet \$38

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

Salmon Fillet \$39

Prawns, rice noodles, Thai-style tom yum broth

King George Whiting \$42

Tempura battered, salad greens, chips, dipping sauces

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

Oceanic Chicken \$42

Prawns, scallops, potato rösti, cream sauce

Crispy Roast Duck \$42

Shiitake mushrooms, spinach, black pepper & orange gastrique

PASTA

- **Chicken Pappardelle \$35**

Sundried tomato, spinach, basil cream

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- **Seafood Pappardelle \$38**

Salmon, prawns, scallops, herb cream

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- **Vegetarian Pappardelle \$32**

Seasonal vegetables, creamy garlic OR tomato salsa

DESSERT

Balcony Meringue \$16

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

Chilled Passionfruit Soufflé \$16

Coconut sorbet

Strawberries & Cointreau \$16

Cream-filled brandy snap-basket, crème anglaise

Trio of Chocolate Tarts \$16

Bailey's mousse

Strawberry

Lemon meringue

Sticky Date Pudding \$16

Vanilla ice-cream

Australian Cheeseboard \$25

Selection of cheese, crackers

Gourmet Ice-Cream Sundae \$14

Choice of chocolate or strawberry

Affogato \$13