



Colonial Palms

(07) 4946 7166

ENTRÉES

Oysters natural with wasabi mayonnaise (GF)

½ dozen	\$19
1 dozen	\$35

Oysters Kilpatrick (GF)

½ dozen	\$22
1 dozen	\$37

Garlic prawns (GF)

In creamy garlic, chilli and mirin sauce, served with rice	\$19
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Thai fish cakes (GF)

Served on a bed of Asian vegetables	\$19
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Duck wonton soup

A clear soup with duck and pak choy	\$16
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Japanese miso grilled eggplant [dengaku nasu] (GF) (V)

The light roasting brings out the toasty caramel flavours of the miso for a fragrant dish	\$16
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Sang Choy Bao

(lettuce parcels) filled with Pork mince & vegetables	\$16
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MAINS

Boned half duck (GF)	\$38
With shitake mushroom rice and Asian vegetables	
Grilled barramundi (GF)	\$36
Served with avocado mango salsa and potato au gratin	
Malay curried laksa (GF)	\$28
Laksa is a popular spicy noodle soup traditionally made with chicken and prawns	
Chicken breast fillet (GF)	\$34
With prawn served on a garlic mirin cream reduction with sesame seed spinach	
Indian style chicken curry (medium hot)	\$32
With jasmine rice and condiments	
Award-winning sausages from “Master Butchers Whitsunday”	\$23
Pork smoky bacon gouda cheese with mash and gravy	
Lamb shanks (GF)	\$36
Braised in tomato, garlic and herbs with mash and vegetables	
Lamb loin rack (GF)	\$38
With soy lime and chilli dressing, served with Asian vegetables	
Butter curry lamb pot pie	\$23
Served with potato mash and vegetables	
Tasmanian grass-fed eye fillet steak	\$45
With mushrooms, sesame spinach and chat potatoes, red wine and pepper reduction	
Baked Soy & Ginger Atlantic Salmon (GF)	\$36
With jasmine rice and sesame seed spinach	
Lambs fry and bacon	\$26
Lambs Liver and bacon in an onion gravy, served on potato mash	
Chinese-styled hoisin steak (GF)	\$37
Thinly sliced and served on Asian stir-fried vegetables	

(GF) Gluten Free (V) Vegetarian

DESSERTS & COFFEE

Cherry ripe hot chocolate fudge cake with ice-cream	\$15
Bread and butter pudding with fresh cream or ice-cream	\$15
Apple and rhubarb cake with cream and ice-cream (GF)	\$18
Affogato with espresso coffee (GF)	\$10
Affogato with espresso coffee and choice of liqueur (GF)	\$15
Espresso coffee from	\$5
Liqueur coffee from	\$8

Due to Staffing arrangements

BOOKINGS ARE APPRECIATED – (07) 4946 7166