

Entrée

Focaccia | \$12

Garlic and cheese bread - lightly toasted

Prosciutto scallops | \$26

Sea scallops (6) wrapped in prosciutto and delicately pan fried. Served with chili/lime dipping sauce (GF)

Duck Spring Rolls | \$19

Golden brown spring rolls, house rolled with fresh duck meat, noodles, Asian vegetables and a chili/soy dipping sauce

Salt & pepper calamari | \$19

Delicately dusted with salt and pepper, fried until golden brown with tasty fresh lime aioli dip

Cauliflower | \$18

Panko crumbed cauliflower served on a smokey chipotle sauce

Moroccan lamb | \$25

Lamb cutlets (2) crusted with Moroccan seasoning with Asian greens (GF)

Palms prawns | \$26

Zesty king prawns in a fresh lime, coriander, chili and avocado seafood sauce.

Please let us know if you have any dietary restrictions or special considerations, we will do our best to accommodate you.

Dinner Menu

See our in house
blackboard
for Daily Specials

Classic Fish & Chips | \$32

Reef fish in crispy beer batter or grilled. Fresh garden salad and chips.

Chicken Schnitzel | \$28

Panko crumbed chicken breast with cheese sauce or Traditional Parmesan with tomato ham and melted cheese. Both served with chips and fresh garden salad.

Steak | \$48

250g prime Rib Eye fillet cooked to your liking and served with crispy chat potatoes and fresh garden salad. Creamy mushroom or green peppercorn sauce (GF).

The Palms Pasta | \$28

Rich creamy pasta dish with pan fried chicken, diced bacon, pinenuts, avocado, fresh shallots, cracked black pepper and parmesan cheese.

Lamb Shank | \$42

Slow cooked to fall-off-the-bone, crispy chat potatoes and a rich red wine and mushroom jus.

Teriyaki Salmon | \$35

250g Salmon Fillet on a bed of soba noodles with fresh green salad (GF)

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