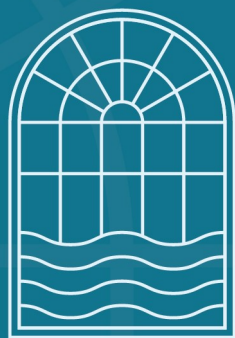


EST.



2020

Palisade

KITCHEN & BAR

All Day Dining Menu



ALL DAY DINING MENU

Salads

Nourishing Vegan Bowl / 18

Quinoa, pickled vegetables, grated beets, kale, shaved radish, nuts and seeds, coconut yogurt and pomegranate

Add grilled chicken / 8

Add smoked salmon / 7

Add smashed avocado / 6

Vegetarian Burrito Bowl / 19

Braised black turtle beans, quinoa, coriander lime slaw, spiced chickpeas, smashed avocado, sriracha mayo

Add grilled chicken / 8

Add smoked salmon / 7

Add smashed avocado / 6

Avocado and Mango Poke Bowl / 28

Marinated tuna, brown rice, toasted sesame, scallions, seaweed salad and torched nori

Add grilled chicken / 8

Add smoked salmon / 7

Add smashed avocado / 6

Classic Caesar Salad / 18

Cos hearts, bacon, croutons, parmesan, anchovy dressing, egg

Add grilled chicken / 8

Add smoked salmon / 7

Add smashed avocado / 6



ALL DAY DINING MENU

Mains

Flame Grilled Beef Burger with the Lot / 25

Beetroot, grilled pineapple, lettuce, tomato, gherkin, spanish onions, cheese, toasted potato bun, shoe string fries and onion rings

Portuguese Chicken Burger / 25

Coriander slaw, sriracha aioli, toasted potato bun, shoe string fries & onion rings

Chickpea and Lentil Burger / 25

Beetroot and gin relish, baby spinach raita, toasted potato bun with shoe string fries, onion rings

Beer Battered Locally Sourced Fish / 38

Coal coast common ale beer batter, hand cut chips, fresh lemon, house seafood sauce (available grilled)

Pappardelle Pasta / 34

Roast pumpkin, heirloom tomatoes, pesto, persian fetta

Tostadas / 18

Toasted corn tortillas, coriander and lime slaw, guacamole, black beans, cholula hot sauce

*ONE choice of **grilled prawn** / **shredded chicken** / **pulled pork** / **pulled beef***



ALL DAY DINING MENU

From The Grill

All our beef is sourced locally from the Riverina Region of NSW

300g Riverina Black Angus Scotch Fillet / 60

Served w hand cut chips, cress, merlot salt, jus

220g Tagima Wagyu Beef Rump / 38

Served w hand cut chips, cress, merlot salt, jus

250g Grainge Black Angus Sirloin / 44

Served w hand cut chips, cress, merlot salt, jus

Grilled Portuguese Chicken

Served w hand cut chips, kaffir lime citrus salt, chimichurr

Full bird / 39

Half bird / 29

Sides

Garlic Mash Potatoes / 9

Wok Seared Broccoli with Black Bean / 9

Buttered Seasonal Vegetables / 9

Cos Hearts, Bacon, Croutons, Parmesan, Anchovy, Eggs / 9

Heirloom Tomato and Burrata, Balsamic / 9



ALL DAY DINING MENU

Desserts

Palisades Gaytime Ice Cream Sandwich / 15

Chocolate Tart / 15

Cherry chili mousse, pistachio wafer

Bounty Vegan Cake / 15

Raspberry drizzle

Lemon Myrtle Cheesecake / 15

Rosella syrup



ALL DAY DINING MENU

Cheese Menu

All cheeses served with muscatels and lavosh

1 Choice **\$19** / 2 Choices **\$30** / 3 Choices **\$40** / 4 Choices **\$49**

The Pines Dairy Kiama - 50g per serve **Brie Dream**

A soft, surface ripened cheese, aged 6-8 weeks

Pearl

Semi-hard cheese, french alpine style, aged 6-8 month

Washed Rind Marilla

Inspired by the irish cheese gubbeen, washed rind, semi soft cheese, aged 6 week

Coolamon Cheeses - 50g per serve **The Rock Blue Vein**

Semi hard blue veined cheese with natural rind

Belle Isle Soft Blue Vein

Soft creamy blue veined cheese