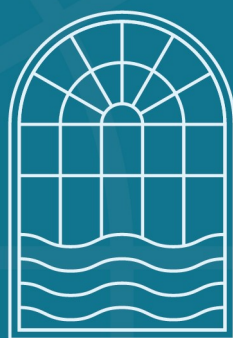


EST.



2020

Palisade

KITCHEN & BAR

Dinner Menu



DINNER MENU

To Start

Boozy Olives / 15

Vermouth, Persian fetta, wood fired flat bread

South Coast Oysters / 3 for \$12 / 6 for \$22 / 12 for \$42

Choice of:

- Natural, fresh lemon or
- Hendricks and tonic compressed cucumber

Prawn and Lobster Rolls / 24

Citrus mayo, chopped chives, iceberg lettuce

Smoked Duck Blini's / 22

Goat's cheese, cumquat marmalade, toasted macadamia nut crumble

Salumi Board / 49

Cured and aged meats, gin and beetroot relish, grissini, house salt and vinegar potato crisps

Grilled Haloumi / 20

Fresh figs, organic raw honey and crushed pistachios

Gravlax of Salmon / 24

Pumpernickel, dill cream fraiche, salmon pearls, endive



DINNER MENU

From The Sea

Chilled King Prawns / 45

Lemon, house seafood sauce on crushed ice

Signature Seafood Grill / 59

Locally caught fish fillet, ½ grilled lobster, grilled king prawns and BBQ octopus, kaffir lime salt, house seafood sauce, fresh lemon cheek

Beer Battered Fish / 36

Coal Coast Brewing co common ale battered local fish fillets, hand cut chips, fresh lemon, house seafood sauce

Butterflied Giant King Prawns / 38

Kaffir lime salt, house seafood sauce, fresh lemon

Sashimi / 49

*Salmon, kingfish and tuna, soy, wasabi, pickle ginger, wakame
(Only available Fri, Sat, Sun)*



DINNER MENU

From The Woks

Jamaican Lamb Curry / 36

Cucumber and fennel raita, beetroot Achaar, roti, steamed rice

Sticky Pork Spare Rib Adobo / 34

Bok choy, vinegar, soy sauce, garlic and black pepper, steamed rice

Pad Thai / 30

Flat noodle, crushed peanuts, fried Sriracha tofu, fresh lime

Wok Seared Wasabi Beef / 32

Snow peas, toasted sesame, steamed rice



DINNER MENU

From The Land

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, chimichurri

Full bird / 39

Half bird / 29

Pappardelle Pasta / 34

Roast pumpkin, heirloom tomatoes, pesto, Persian fetta

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



DINNER 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



DINNER 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 Cheese - 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