



Tapas

Scallop, Bacon and Smoked Paprika Croquettes with Roast Tomato Sauce	8.00	Quick Fried Salt & Pepper Calamari with Roast Garlic Aioli	8.00
Roast Duck Spring Rolls with Sweet Chilli Sauce	8.00	Saganaki, Pan Fried Kefalograviera Cheese with Lemon	8.00
Babaganush, smokey eggplant dip served with Turkish Bread and Extra Virgin Olive Oil	8.00	Kingfish Capaccio lightly cured and served with a sticky blood orange dressing	8.00
Char grilled octopus marinated with lemon & garlic	8.00		

Tapas Plates : Select any 3 17.00 Select any 4 22.00 Select any 5 27.00

Garlic Bread	6.00
Turkish Bread with Dukka and Extra Virgin Olive Oil	7.50

Entree

Hot and Sour Soup, a delicious Asian style broth served with chopped spring onions, bean shoots and pork & prawn wontons	14.00
Ginger and Chilli King Prawns Pan Roasted served with jasmine rice and topped with a rich sweet and sour sauce	18.00
Birkshire Pork Belly Slow Roasted with Rosemary and Aromatic Spices, served with White Bean puree, Glazed Apple and Sticky Cider Sauce	16.00
Roast Mediterranean Vegetable Terrine with goats cheese, mixed leaf salad and homemade tomato capsicum chutney	15.00
Spice Rubbed Rare Beef , served with Thai style salad , Fresh Herbs, Fried Shallots And a Chilli Lime Dressing	15.00
Tasmanian Smoked Salmon with new season asparagus, crispy pancetta, poached egg, shaved parmesan and herb oil	16.00



MAIN

Beer Battered Flathead Tails served with garden salad, chips and Tartare sauce	26.00
Pan Roasted Rack of Lamb served with creamy mash, honey glazed baby vegetable and rosemary jus	33.00
Chicken Parmigiana, crumbed chicken breast topped with Napoli sauce, Ham and Cheese, served with chips and salad	23.00
Seafood Linguine, a selection of prawns, scallops , fish, calamari, and mussels Tossed in the pan with garlic, chilli, olive oil and parsley	28.00
Palak Paneer, a creamy spinach curry with Indian style cheese, served with Dahl and Potato filled dumplings, and garlic rubbed Naan bread	24.00
Crispy skinned Atlantic Salmon served with a warm salad of chat potatoes, Spanish onion, green beans, fennel and roast garlic & dill mayonnaise	29.00
The Palms Seafood Platter for two, a mouth watering selection of hot and cold seafood including king prawns, scampi, calamari, oysters, smoked salmon, the catch of the day and more Served with chips and salad	100.00
Grain Fed Porterhouse steak	29.00
Grass Fed Gippsland Black Angus Eye Fillet	33.00
Steaks come with either chips and salad or Scallop potatoes topped with melted cheddar, and wilted baby spinach	
Sauce : Choice of Mushroom, Green Peppercorn, or Red Wine Jus	
Surf and Turf available add	8.00

SIDE

Garden Salad	6.00	Steamed Greens	6.50	Chips	6.00
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