



MAINS

beer battered fish and chips served with garden salad and tartare sauce	28.00
seafood linguine, a selection of prawns, scallops, fish, calamari and mussels tossed with garlic, chilli extra virgin olive oil and parsley	36.00
chicken parmigiana- crumbed chicken breast topped with napoli sauce, ham and cheese, served with salad and chips	26.00
new season lamb rack, roasted with fresh herbs and served with creamy mash, broccolini, and spiced tomato and eggplant chutney and red wine jus	42.00
palak paneer, fragrant spinach curry with Indian style cheese, served with basmati rice, spiced roast potatoes and garlic naan	26.00
palms seafood platter for two - a delicious selection of fresh hot and cold seafood, king prawns, scampi, scallops, oysters, smoked salmon, calamari, catch of the day and more, with salad and chips	120.00
grain fed porterhouse steak	38.00
grass fed gippsland black angus eye fillet	44.00
served with chips and salad or scalloped potatoes and wilted baby spinach choice of mushroom sauce, green peppercorn sauce or red wine jus	
surf and turf	8.00

SIDES

garden salad	6.50	steamed greens	7.50	chips with aioli	7.00
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TAPAS

crispy skin pork belly, served with sticky star anise and hoi sin sauce	8.00	quick fried salt and pepper calamari with roast garlic aioli	8.00
roast duck spring rolls with sweet chilli sauce	8.00	prawn and vegetable kakiage tempura with tentsuya dipping sauce	8.00
chargrilled octopus marinated in lemon and garlic and oil	8.00	marinated fetta and Mediterranean veg frittata topped with roast tomato relish	

Tapas Plates : Select 3 20.00 Select 4 26.00 Select 5 32.00

ENTREE

garlic bread		7.00	
turkish bread with dukkah and extra virgin olive oil		8.50	
			6 12
pacific oysters served	natural with cocktail sauce	19,00	36.00
	kilpatrick with bacon and worcestershire	20.00	38.00
spicy thai salad with crispy vegetables, aromatic herbs and finished with chilli, lime and palm sugar dressing	vegetarian option		15.00
	spiced rare beef		18.00
blue swimmer crab omelette, wok tossed crab, bok choy and bean shoots, wrapped in a light omelette and topped with oyster sauce			18.00
smoked Tasmanian salmon with zucchini fritter, fresh asparagus, salad leaves and dashi and chive cream			20.00