Nibbles and Share Plates

GARLIC BAGUETTE (V) Mini herb sourdough with roasted garlic butter and side of aio	7.00 Ii
SHOESTRING FRIES (V) Thin cut and lightly salted	8.50
SEASONED POTATO WEDGES (V) Crispy potato wedges with sweet chilli sauce and sour cream	9.20
POTATO CROSS TRAX (V) Crispy cross cut potato chips with aioli	9.00
BRUSCHETTA (V) Toasted sourdough topped with fresh tomato, Spanish onion and basil salsa	12.00
BUFFALO WINGS 500g of chicken wings marinated with garlic, onion and cayen pepper. Deep fried and glazed with house made spicy bbq sau served with coleslaw	
SALT & PEPPER CALAMARI Deep fried calamari dusted with Schezuan pepper, salt, cayen onion and garlic, on a bed of baby rocket with leek, carrot, sha coriander & chilli	



SPAGHETTI BOLOGNAISE Spaghetti with house made bolognaise and parmesan cheese	13.00
SPAGHETTI NAPOLITANA (V) Spaghetti with house made napolitana and parmesan sauce	13.00
CHICKEN BREAST NUGGETS 100% chicken breast nuggets(8) served with shoestring fries	13.00
CHICKEN SCHNITZEL BURGER Crumbed chicken breast, cheese, aioli and shoestring fries	13.95
FISH AND CHIPS Battered market fish, served with shoestring fries and house made tartare sauce	13.00

Wine List

Penfolds Grandfather Port 60ml

WINE SELECTION Small 'Boss is watching'	Large 'Naughty Glass'	Bottle '	l got the	day off'
SPARKLING		Class		Dattla
	udaoo NSW	Glass 7.6		Bottle 33.5
Chain of Fire Sparkling, M	•			35.5
Craigmoor Cuvée, Mudge	-	8.1 10.9		35.5 47
Ad Hoc 'Carte Blanc' Pros		10.9		47 89
Moet Chandon, Champag Piper Heidsieck Cuvée Bri		-		99 99
/euve Clicquot, Champag		-		129
reuve chequot, champag	ine, i fance			129
WHITE WINE		Small	Large	Bottle
Barefoot Moscato, South	East Australia	7.9	11.3	29.9
Rolling Moscato, Orange,	NSW	8.7	12.7	35.9
Giesen Estate Riesling, M	arlborough, NZ	10	14.5	41
Pocketwatch Sauvignon E	Blanc, WA	8.6	12.6	35.8
Ara Sauvignon Blanc, Mar	lborough, NZ	9.4	13.5	37.2
Chain of Fire Semillon Sau Central Ranges, NSW	uvignon Blanc	7.6	11	29.7
The Lane Block 2 Pinot G	ris, Adelaide Hills, SA	10.5	14.9	45
Copia Pinot Grigio, Marga	ret River, WA	8.6	12.8	36.5
Robert Oatley 'Signature' Great Southern, WA	Riesling	10	14.5	41
Chain of Fire Chardonnay,	Central Ranges, NSW	7.6	11	29.7
Splendour Chardonnay, VI	C	10.4	15.2	44
Dakridge 'Over the Should /arra Valley, VIC	ler' Chardonnay	9.9	14	39.5
ROSÉ				
	Dangaa NGW	8.5	12.5	35.7
Luna Rosa Rose, Central F	•	8.5 9.1	12.5	36.8
Wild Oats Rosé, Mudgee,	11310	9.1	13.2	30.0
RED WINE				
Ara Pinot Noir, Marlborou	gh, NZ	10.7	15.6	45
Beach Hut Merlot, South B	East Australia	7.9	11.3	29.9
Pikes Shiraz Tempranillo,	Clare Valley, SA	9.9	14.5	39.9
Rolling Cabernet Merlot, C	Drange, NSW	8.5	12.5	35.7
Chain of Fire Shiraz Cabe	rnet, Pyrenees, VIC	7.6	11	29.7
Rymill 'Dark Horse' Caber Coonawarra, SA	net Sauvignon	9.1	13.2	36.8
Splendour Shiraz, VIC		10.4	15.2	44
Four In Hand Shiraz, Baro	ssa, SA	10.2	14.9	43
PORT				

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Food and Drink



Desserts

HOUSE MADE TIRAMISU Served with vanilla ice cream	15.00
COOKIES AND CREAM CHEESECAKE Served with vanilla ice cream	13.00
RASPBERRY AND WHITE CHOCOLATE MUDCAKE Served with vanilla ice cream	7.50
CHOCOLATE MUDCAKE Served with vanilla ice cream	7.50
VANILLA ICE CREAM (3 SCOOPS) With choice of topping - strawberry / chocolate / caramel / Ic	5.00 e Magic
AUSTRALIAN CHEESE PLATE served with crackers and seasonal fruit 1 cheese 15.00 / 2 cheese 19.00 / 3 cheese 2	4.00

Main Meals

200G RUMP STEAK BY O'CONNOR, GIPPSLAND, VIC Yearling grain MSA pasture fed rump served with your O'CONNOR choice of mash, fries, or salad and home made gravy. British bred cattle genetics of Black Angus and Hereford, grazed free range on Gippsland pastures free of genetic modifications, hormones, antibiotics and chemical residues.

STIR FRIED SWEET POTATO NOODLES (VEGAN, GF) Clear sweet potato noodles stir fried with onion, carrot, capsicum, enoki mushroom, button mushroom, garlic and sesame seed gluten free soy sauce. Add chicken - \$6 Add beef strips - \$7	12
CRAB LINGUINI Linguini pasta with blue swimmer crab meat claw, garlic oil, chilli, parsley, baby rocket and parmesan	24
LAMB RAGU PENNE Braised lamb shoulder with penne in napolitana sauce	18
BEER BATTERED FISH AND CHIPS Market fish battered in James Squire Golden Ale beer batter with home made tartare sauce, served with shoestring fries and salad	18
CHICKEN SCHNITZEL Lightly crumbed chicken breast fillet (250g) served with garden salad, shoestring fries and aioli	20
CHICKEN PARMIGIANA Lightly crumbed chicken breast fillet (250g) topped with ratatouille, crispy bacon, mozzarella and parmesan, served with garden salad and shoestring fries	23
BEEF WIENER SCHNITZEL Crumbed thin beef striploin served with potato, egg, cucumber salad and Palace Hotel's secret sauce	22
MARKET FISH SPECIAL Ask our staff which fish special is on today's menu! Our head chef Andy always on the lookout for seasonal produce to bring variety to the menu	



WAGYU BEEF Homemade 10 bacon, cheese, served with sh

19

SCHNITZEL B Lightly crumbe tomato, cheese

LIGHTLY CRU Served on a lig cheese, home-

PULLED POR With homemad

STEAK SAND 150g of premiu grenadine onio served with sh



CLASSIC CAE Cos lettuce, cri Caesar dressin

CHICKEN CAR 200g chicken b parmesan, Cae

SMOKED SAL Served with ave

LAMB SALAD Grilled lamb ter top of green be



jers ^{and}	Sand	lwiches
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F BURGER 00% Australian beef patty with cos lettuce, tomato, e, Spanish onion and tomato relish mayonnaise, noestring fries	20.00
BURGER ed chicken breast fillet (150g) with iceberg lettuce, se and aioli served with shoestring fries	19.00
JMBED FISH BURGER ghtly toasted bun topped with iceberg lettuce, -made tartare served with shoestring fries	21.00
RK BURGER de spicy bbq sauce, baby rocket and coleslaw	19.00
DWICH ium porterhouse steak with lettuce, tomato, on and mustard mayonnaise on Turkish bun, noestring fries	21.00



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ESAR SALAD rispy bacon, garlic croutons, parmesan cheese, ng topped with white anchovy fillet	16.00
ESAR SALAD breast, cos lettuce, crispy bacon, garlic croutons, esar dressing topped with white anchovy fillet	21.00
LMON SALAD (GF) vocado, cucumber, chia seeds and micro herbs	22.00
D (GF) enderloin with Moroccan spices and garlic oil on eans, chickpeas, cucumber, mint yoghurt dressing	22.00