

Lunch Specials

Monday to Friday 11am – 2pm **\$15**

FISH AND CHIPS

3 Pieces of James Squire Golden Ale Battered Fish, Medium Cut Fries with Tartare Sauce. Add Garden Salad for \$3

200G RUMP STEAK WITH CHIPS

200g OConnor Rump Steak cooked to your liking with Medium Cut Fries. Add Garden Salad for \$3

PULLED LAMB AND PENNE PASTA

Pulled Lamb Ragù with Penne Pasta and Napolitana Sauce

SWEET POTATO NOODLES (VG) WITH CHICKEN (GF)

Korean Style Clear Sweet Potato Noodles with Chicken, Onion, Carrot, Capsicum, Enoki Mushroom, Garlic, Sesame Seed and GF Soy Sauce.

Late Night Menu

SERVED 9PM UNTIL LAST DRINKS

Medium Cut Fries	9
Wedges with Sweet Chilli Sauce & Sour Cream	9.5
Chicken Nuggets & Medium Cut Fries	13.5
Crumbed Calamari Rings with Medium Cut Fries	14
Fish bites & Medium Cut Fries with Tartare Sauce	15
Extra sauce / cream \$2	

BOOK YOUR FUNCTION WITH US!

FREE Bottle of French Champagne for the organiser, for bookings over 50 people. Please mention when booking.
P: 02 9212-2111 E: Functions@palacehotelsydney.com.au

www.palacehotelsydney.com.au

Monday Specials

\$5 CORONAS with lime wedge

\$5 FISH N CHIPS (Snack size)

Add tartare sauce for \$1

5PM
9PM

Trivia

FREE ENTRY

MONDAYS 6.30PM – 8.30PM

Join us for Trivia with Rufus!

Jackpot increases \$100 per week to \$1,000 maximum

EVERYONE WELCOME.

BOOK YOUR TEAM AND TABLE NOW!

HAPPY HOUR

MONDAY - THURSDAY 4PM – 6PM

\$5 Schooners of Hahn Super Dry
All House Wines 150ml

FRIDAY KNOCKOFF 4PM – 8PM

\$5 All Schooners Tap Beer
All House Wines 150ml
All House Spirits & Mixer

FREE OYSTERS 5PM - 6PM

Book your favourite table now – 9212 2111 or
online @ www.palacehotelsydney.com.au
(bookings can only be held until 5:30pm)

Wine List

WINE SELECTION

Small 'Boss is watching' Large 'Naughty Glass' Bottle 'I got the day off'

SPARKLING

	Glass	Bottle
Chain of Fire Brut Cuvée, South East Australia	7.8	35
Aurelia Prosecco, Margaret River, WA	9.3	43
Moet Chandon, Champagne, France	95	
Piper Heidsieck Cuvée Brut, Reims, France		110
Veuve Clicquot, Champagne, France		140

WHITE WINE

	Small	Large	Bottle
Barefoot Moscato, South East Australia	8.2	11.6	35
Pocketwatch Sauvignon Blanc, Central Ranges	9.2	13.2	38
Ara Sauvignon Blanc, Marlborough, NZ	9.8	14	42
Giesen Organic Sauvignon Blanc, Marlborough, NZ	10.5	15	45
Bimbadgen Semillon, Hunter Valley, NSW	10.5	15	47
Chain of Fire Sem Sauv Blanc, Western Australia	7.7	11	29.9
The Lane Block 2 Pinot Gris, Adelaide Hills, SA	10.5	15.5	45
Copia Pinot Grigio, Margaret River, WA	8.7	12.6	37
Robert Oatley 'Signature' Riesling, Great Southern, WA	10.5	15	45
Chain of Fire Chardonnay, Australia	7.6	11	29.9
Splendour Chardonnay, VIC	8.6	12.6	35.8
Josef Chromy 'Pepik' Chardonnay, Tamar Valley, TAS	10.6	15.7	49

ROSÉ

Luna Rosa Rosé, Central Ranges, NSW	8.6	12.5	36
Marquias de Pennautier Rosé, France	9.7	13.8	41

RED WINE

Philip Shaw 'The Wire Walker' Pinot Noir, Orange, NSW	10.6	15	46
Ara Pinot Noir, Marlborough, NZ	10.7	15	49
Chain of Fire Merlot, South East Australia	7.7	11	29.9
Pikes Shiraz Tempranillo, Clare Valley, SA	9.6	15	42
Rolling Cabernet Merlot, Orange, NSW	9	12.7	37
Rymill 'Dark Horse' Cabernet Sauvignon, SA	9.1	13.2	39
Splendour Shiraz, VIC	9	13	36
Four In Hand Shiraz, Barossa, SA	10.5	15.5	47

PORT

Penfolds Grandfather Port 60ml	19
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\$12 TIGERJUGS

10am-Midnight Everyday

FRIDAYS IS FIREBALLING

IN SUMMER @ THE PALACE

\$6 Fireballs from 8pm-Midnight

RSA applies. Limits apply. Drink in moderation only.

PALACE HOTEL
since 1877

Food
AND
Wine

The Palace Hotel Sydney makes every attempt to identify ingredients that may cause an allergic reactions for those with food allergies. However there is always risk of contamination as in our kitchen we use products such as milk, eggs, gluten, seafood, peanuts, other nuts, sesame seeds and capsicum, although we have strict cross contamination policies; we can not guarantee a total absence of these products in any of our cuisine's, meat, carb nor vegetable. Customers with food allergies must be aware of this risk. The Palace Hotel Sydney will not assume any liability for adverse reactions from the food consumed, or items one may come in contact with whilst eating any of our meals or itemised food sources.

palacehotelsydney.com.au



Gourmet Homemade Pizza

MARGHERITA (V)	17
Tomato base, buffalo mozzarella, cherry tomato, basil pesto	
FETTA (V)	20
Tomato base, fetta, chilli, kalamata olives	
MUSHROOM & HAM	21
Tomato base, Portobello mushroom, ham, Taleggio cheese	
ROAST PORK	22
Homemade bbq sauce, roast pork belly, Spanish onion, chilli, shallots, parsley	
ROAST VEGETABLE(V)	22
Tomato base, roast pumpkin, sweet potato, capsicum, zucchini topped with fresh rocket, fetta & balsamic dressing	
SMOKED CHICKEN	24
Tomato base, smoked chicken, Spanish onion, chilli, rocket & goats curd	
HAM AND PINEAPPLE	19
Tomato base, ham and pineapple with mozzarella cheese	

*Oval Shape. GF available \$4 extra
Extra pizza topping \$2 each
Olive, Fetta, Ham, Bacon, Mushroom, Pork belly, Cherry tomato,
Roast pumpkin, Zucchini, Capsicum, Roast sweet potato*

Light Meals

SPAGHETTI BOLOGNAISE	13
Spaghetti with homemade bolognese, parmesan cheese Add garlic bread (2 pieces) \$5.00	
SPAGHETTI NAPOLITANA (V)	13
Spaghetti with homemade napolitana sauce, parmesan	
CHICKEN NUGGETS	13
100% chicken breast nuggets(8) served with medium cut fries Add melted American cheddar cheese dip (\$4.00)	
HAM AND PINEAPPLE PIZZA	19
CHICKEN SCHNITZEL BURGER	14
Crumbed chicken breast (100g), cheese, aioli & shoestring fries	
SMALL FISH AND CHIPS	13
2 Pieces of Battered Market Fish, served with medium cut fries and house made tartare sauce	

Main Meals

PREMIUM MEATS	300G SIRLOIN BY GRANDCHESTER, QLD	39
	Grandchester won the 2018 World steak challenge gold medal world's best Sirloin. MSA Graded and grain fed up to 200 days, EU certified, 100% hormone free. Cooked to your liking, this premium steak will have melting Café de Paris butter and side of medium cut fries.	
	COWRA LAMB CUTLETS (4) BY COWRA LAMB (GF)	38
	Served with creamy mash potato, green beans & mint jus	
	200G RUMP STEAK BY O'CONNOR, VIC	22
	Yearling Grain MSA Pasture Fed 200g Rump. British bred cattle genetics of Black Angus and Hereford, grazed free range on natural Gippsland pastures free of genetic modifications, hormone free and without antibiotics & chemical residues. Served with your choice (1) of mash, fries, or salad and choice of home-made gravy. Add extra side for \$5.00.	
	STIR FRIED SWEET POTATO NOODLES (VG)(GF)	14
	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 Add Not Chicken \$6.00 V&GF Add Not Beef \$6.00 V&GF	
	BLUE SWIMMER CRAB MEAT CLAW LINGUINI	27
	Linguini pasta with Blue swimmer crab meat claw, garlic oil, chilli, parsley, baby rocket & parmesan	
	LINGUINI MARINARA IN HARISSA SAUCE	27
	Linguini in Harissa sauce with Basa, calamari & prawn	
	LINGUINI WITH ROAST VEGETABLES	20
	Roast vegetables – pumpkin, capsicum, sweet potato, zucchini in napolitana sauce	
	LAMB RAGU PENNE PASTA	20
	Braised lamb shoulder with penne in napolitana sauce Add Bacon \$5.00 Add Fresh Chilli \$1.50	
	BEER BATTERED FISH AND CHIPS	21
	4 x Pieces of Fish battered in James Squire Golden Ale beer batter with home-made tartare sauce, served with medium cut fries and garden salad	
	CHICKEN SCHNITZEL	
	Lightly crumbed chicken breast fillet (200g) served with garden salad, medium cut fries and choice of sauce & topping	
	PLAIN	21
	PARMIGIANA	22
	Ham, Napolitana sauce, melted mozzarella cheese & crispy bacon pieces	
	HAWAIIAN	22
	Ham, pineapple, Napolitana sauce and melted mozzarella cheese	
	BBQ PORK BELLY CHUNKS	25
	Pork belly chunks, home-made BBQ sauce, mozzarella cheese	

Nibbles and Share Plates

GARLIC BREAD (V)	8.5
4 half pieces of a toasted sub with roasted garlic butter Add extra mozzarella cheese \$2	
MEDIUM CUT FRIES (V)	8.5
Medium cut and lightly salted	
SEASONED POTATO WEDGES (V)	9.2
Crispy potato wedges with sweet chilli sauce and sour cream	
SWEET POTATO WEDGES (V)	9.5
Crispy sweet potato fries with aioli	
BUFFALO WINGS	16
500g of chicken wings marinated with garlic, onion and cayenne pepper. Deep fried and glazed with house made spicy BBQ sauce, served with carrot & celery sticks with aioli dip	
SALT & PEPPER CALAMARI	16.5
Deep fried calamari dusted with Schezuan pepper, salt, cayenne, onion and garlic, on a bed of baby rocket with leek, carrot, shallot, coriander & chilli	

Salads/Healthy Options

100% NOT PLANT BASED PROTEIN	100% NOT CHICKEN™ ROCKET & PARMESAN SALAD (GF, V)	21
	Baby rocket, shaved parmesan cheese, cherry tomato & Spanish onion with honey balsamic dressing with 100% Not Chicken Plant Based Protein	
100% NOT BEEF™	100% NOT BEEF™ ROCKET & PARMESAN SALAD (GF, V)	21
	Baby rocket, shaved parmesan cheese, cherry tomato & Spanish onion with honey balsamic dressing with 100% Not Beef Plant Based Protein	
	CLASSIC CAESAR SALAD	16
	Cos lettuce, crispy bacon, garlic croutons, parmesan cheese, Caesar dressing topped with white anchovy fillet	
	CHICKEN CAESAR SALAD	21
	200g chicken breast, cos lettuce, crispy bacon, garlic croutons, parmesan, Caesar dressing, topped with white anchovy fillet	
	SMOKED SALMON SALAD (GF)	22
	Served with avocado, cucumber, chia seeds and micro herbs	
	ROAST PUMPKIN, FETTA & WALNUT SALAD (V/GF)	23
	Roast pumpkin with baby rocket, Roasted Walnuts, Persian fetta with choice of house dressing or honey balsamic dressing	

Burgers and Sandwiches

WAGYU BEEF BURGER	21
100% Australia Wagyu beef patty with Maple candied bacon, tomato, Spanish onion, pickle with medium cut fries Choice of jalapeno cheese sauce or peanut maple sauce Double Down - Extra patty and maple candied bacon rasher \$6	
CRISPY FRIED CHICKEN BURGER	22
House marinated and battered thigh fillet, with oak lettuce, tomato, cheese, maple candied bacon and Sriracha mayo served with medium cut fries Double Down – Extra chicken and maple candied bacon rasher \$7.00	
VEGETARIAN BURGER	21
100% NOT beef, oak lettuce, tomato, Spanish onion, relish mayonnaise, American cheese sauce	
RUMP STEAK SANDWICH	21
100% Australian Beef O'Connor tenderised rump steak with lettuce, tomato, grenadine onion and mustard mayonnaise on Turkish bun served with medium cut fries	
EXTRA OPTIONS	
Fried Egg \$3 Black tiger prawn skewer (2 prawns) \$9 NOT Beef \$7 NOT Chicken \$6 Extra side mash, house salad or medium cut fries \$5	

Desserts

CITRUS PANNA COTTA	14
Served with passionfruit pulp	
COOKIES AND CREAM CHEESECAKE	14
Served with vanilla ice cream	
SLICE OF CAKE WITH VANILLA ICE CREAM	7.8
Ask for today's flavour	
AUSTRALIAN CHEESE PLATE	
Selection of Australian cheeses (Cheddar, Brie or Blue) with cracker thins, toasted almonds, fig jam, thin slices of Fresh Apple 1 cheese 16 / 2 cheese 20 / 3 cheese 25	
PALACE THICKSHAKES	9
Using premium quality Southern Highland milk – our thickshakes are a sight to behold! Cookies and Cream, Butterscotch Caramel, Vanilla Ice Baby, Strawberry Crush, Emerald Mint, Chai and Cinnamon	