



## Tapas

Babagano ush, smokey eggplant dip served with crispy croutons	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
Warm roast vegetable and three cheese Frittata drizzled with tomato salsa	8.00	Asian-style pork meatballs with coriander Soy and sesame oil dipping sauce	8.00
Spanish style prawn fritters with herb Mayo and lemon	8.00		

<b>Tapas Plates :</b>	Select any 3	18.00	Select any 4	24.00	Select any 5	30.00
Garlic Bread			7.00			
Turkish Bread with Dukka and Extra Virgin Olive Oil			8.50			

## Entree

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Pacific Oysters served	Natural with cocktail sauce	17.00		33.00
	Kilpatrick with bacon and Worcestershire	18.00		36.00
	Tempura battered with ponzu sauce	18.00		36.00
Seafood chowder, a rich creamy soup of fresh seafood and vegetables and served with crusty bread				16.00
Baked scallop gratin, pan seared scallops with creamy bechamel sauce, topped with Parmesan and baked til golden brown				18.00
Chicken Kaarage, Japanese style chicken lightly marinated and crispy fried, served with Seaweed and Sesame Salad and Kewpie mayo				16.00
Smoked ham hock , slow braised and served with potato gnocchi and green pea sauce topped with parmesan				17.00

# MAIN



Beer Battered Flathead Tails served with garden salad, chips and Tartare Sauce	26.00
Seafood tagliatelle, prawns, scallops, fish, calamari and mussels pan tossed with garlic and chilli with rich Napoli sauc , fresh parsley and Extra Virgin Olive Oil	32.00
Chicken Parmigiana, crumbed chicken breast topped with Napoli sauce, ham and cheese, served with chips and salad	24.00
Slow braised beef cheek with winter vegetables, creamy mash potato and finished with a rich red wine sauce and topped with fresh herbs	28.00
Palak paneer, a creamy spinach curry with Indian style cheese served with spiced roast Vegetables, and garlic rubbed roti bread	24.00
Crispy Skin Blue eye fillet with sautéed scampi, potato gratin, spiced carrot puree, steamed greens and finished with verjuice beurre blanc	34.00
Grass Fed Lamb Rump, roasted and served with bubble and squeak , green pea and mint puree and roast lamb jus	33.00
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	110.00
Grain Fed Porterhouse steak	33.00
Grass Fed Gippsland Black Angus Eye Fillet	38.00
Steaks come with either chips and salad or Baked Scalloped potatoes and baby spinach Sauce : Choice of Mushroom, Green Peppercorn, or Red Wine Jus Surf and Turf available add	8.00

# SIDE

Garden Salad	6.50	Steamed Greens	7.50	Chips	6.00
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