

# Palms

RESTAURANT  
*Tapas & à La Carte*

# Menu




# Menu

## ... To begin

<i>House-made Crusty Cobs</i> 	.....	\$6
<i>Garlic and Herb Bread</i>	.....	\$6
<i>Trio of Dips with Turkish Bread</i>	.....	\$13
<i>Bruschetta Classica</i>	.....	\$9
Ciabatta toasted & topped with a salsa of tomato, Spanish onion, fresh basil all blended with a local extra virgin olive oil.		
<i>Soup of the Day</i>	.....	\$9
It's our meal-in-a-deep bowl with croutons! Please ask your Room Service Staff.		
<i>Antipasti Platter</i>	.....	\$17
A medley of marinated olives, oven roasted capsicum, succulent Italian parma ham and sliced sausage and a trio of flavourful Dips all accompanied with toasted ciabatta		
<i>Salt 'n Pepper Squid</i> 	.....	\$16
Crispy deep fried squid with a petit salad & a tangy chilli plum sauce		
<i>Mild Chilli &amp; Garlic Prawns</i>	.....	\$15
Green prawns tossed in a hot wok with garlic and sautéed in a tangy yet mild chilli sauce. Nestled on a mound of fragrant Jasmine Rice.		
<i>Caesar Salad</i>	.....	\$13
Cos lettuce combined with bacon, anchovies, egg and shaved parmesan cheese and tossed in a light tangy Caesar dressing.		

## Pasta & Risotto House Specialities



<i>Spaghetti Marinara</i>	.....	\$18/\$24
House-made pasta tossed with a medley of fresh & salt water seafood, shallots, sun-dried Roma tomatoes, garlic and rocket with pecorino and white wine sauce.		
<i>Chicken, Goats Cheese &amp; Roasted Pumpkin Risotto</i> 	.....	\$18/\$24
Arborio rice slowly blended with a full bodied chicken and vegetable stock and combined with tender morsels of roasted pumpkin & corn-fed chicken		
<i>Cannelloni Napoli</i>	.....	\$24
Cannelloni pasta tubes filled with spinach and ricotta and smothered with a rich Napoli Sauce and shaved Parmesan.		

## Kid's Menu - All Meals \$10

Chicken Bites & French Fries  
Cheeseburger & French Fries  
Fettuccini Alfredo  
Grilled Cheese Panini


# Menu

## From the Grill & Pan

<i>Breast of Chicken</i> . . . . .	\$29
... wrapped in Prosciutto, filled with baby spinach and pecorino with a Chardonnay - cream reduction.	
<i>Chicken Parmigiana</i> . . . . .	\$26
Chicken lightly crumbed, and pan fried with Napolitano shaved leg ham and mozzarella	
<i>Herb and Pecorino Crusted Veal</i>  . . . . .	\$28
With lemon, parsley and caper sauce	
<i>Catch of the Day</i> . . . . .	Market Price
... your service attendant will advise you of today's selection.	
<i>Dry aged Grain Fed 500 gram T Bone Steak</i>  . . . . .	\$35
<i>Dry aged 300 gram Scotch Fillet Steak</i> . . . . .	\$34


## Choose a Sauce

*Diianne : Red Wine : Peppercorn Jus : Mushroom Jus : Béarnaise Sauce*

<i>Grilled Chorizo Sausage</i> . . . . .	\$18
... with Sauerkraut, house made Relish or Mustard Sauce on grilled Ciabatta or creamy mashed potatoes.	
<i>The Palms Burger</i>  . . . . .	\$17
A prime beef pattie with bacon caramelised onion, topped with a fried egg, lettuce tomato, beetroot and our house made home style relish. Served with fries.	

All our main courses are served with your choice of ...  
golden fries or jacket potatoes with sour cream and chives, or garlic & leek chat potatoes  
... with seasonal vegetables or a market garden salad.

## Dessert

<i>Lemon Tart</i> . . . . .	\$10
... with lime sugar syrup and vanilla ice cream	
<i>House Made Tiramisu</i>  . . . . .	\$10
<i>Seasonal Fruit Salad</i> . . . . .	\$10
... with double cream	



Denotes our Palms Restaurant signature dishes

## *Tapas - Shared Dining*

According to legend, the tapa tradition began when Castile's King Alfonso the Wise recovered from an illness by drinking wine and nibbling small dishes between meals.

After regaining his health, the king ordered taverns to serve their guests food along with wine and the *tapas* became a kind of loophole in the law to allow drinkers to drink.

Tapas is now widely regarded as a great alternative to the traditional mode of dining out.

Tapas is a casual approach to enjoying exceptional cuisine.

### *Tapas Menu*

#### Pinchos \$15.00

... Spanish Kababs with lamb, prawn or chicken  
Three per serve, and of course, you may mix and match.

#### Char Grilled Chorizo \$15.00

... with caramelised Spanish Onion,  
horseradish cream and grilled Ciabatta

#### Saganaki \$14.00

... Greek cheese grilled  
with crispy Prosciutto and lime aioli

#### Char Grilled Quail \$16.00

... with Mediterranean Cous Cous and mild Chilli Jam

#### Seared Scallops \$14.00

... with citrus soy & soba noodles