



The Palms Restaurant

Welcomes you

Our Food

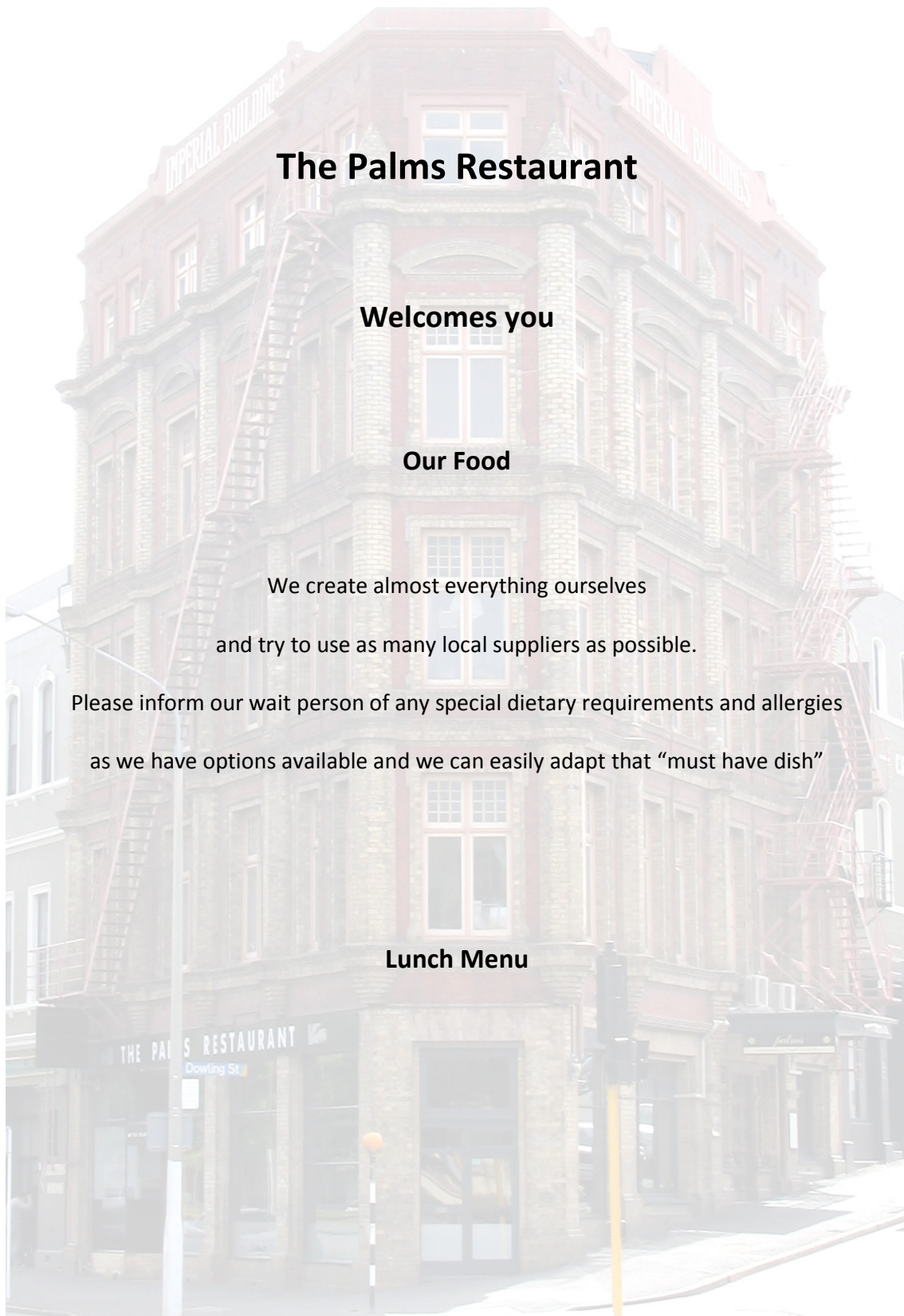
We create almost everything ourselves

and try to use as many local suppliers as possible.

Please inform our wait person of any special dietary requirements and allergies

as we have options available and we can easily adapt that "must have dish"



Lunch Menu






Mains (\$10 each)



Steamed clams, chorizo and dill in light fish stock, red curry cream, toasted bread

Lambs fry and bacon, mushy peas, Yorkshire pudding, onion gravy



Roasted pumpkin soup, spiced yoghurt cream, crisp pumpkin chips  


Warm vegetable terrine, onion relish, tomato jam, salad   

Chipotle braised chicken tortilla, cheese, capsicum, bean sprout salad, greek yoghurt

Fish and potato cakes infused with fennel, maryrose sauce, dressed greens  




Rich tomato risotto, spicy chorizo, parmesan puff pastry twist



Palms beef and fennel sausages, onion jam, kumara salad  


Sautéed leek and onion quiche, salad and your choice of
garlic and lemon marinated mushrooms 

Or Palms smoked salmon


Sides (\$3 each)

Green salad   

Roasted potatoes  

Brussel sprouts, butter noisette, bacon 

Desserts(\$10 each)



Gourmet Ice Cream Company ice cream and sorbets, nut praline 




Steamed ginger pudding, hokey pokey sauce, vanilla bean ice cream,

Rhubarb crumble cheesecake, poached rhubarb

Warm and rich chocolate press cake, white chocolate mascarpone, berry coulis

To enjoy with your coffee \$4.00

Petite coconut macaroon and amaretti biscuits  
or chocolate truffles

 = Dairy Free  = Gluten Free  = Vegetarian
(please inform the staff of any allergies)