

THE PALMS

RESTAURANT

APPETISER

PARSNIP & CORIANDER SOUP \$18.50  
Alba Truffle Essence

WARM SEAFOOD SALAD \$38 
Asparagus, Capers and Roasted Pimento

ROASTED SWEET POTATO GNOCCHI \$23 
Ricotta, Toasted Walnuts & Pesto

BLUE MARLIN PASTRAMI \$33.50 
Pickled Cucumbers, Sweet Mustard Dressing & Tropical Botanicals

MAIN COURSE

PAN ROASTED SALMON \$45 
New Potatoes, Spinach, Lime & Acacia Honey Dressing

PARAPADELLE NOODLES \$32.50 
Roasted Porcini Mushrooms with Sage & Truffle Essence

BLACK MUSSELS WITH SOAVE & GARLIC \$38
Heirloom Tomato Bruschetta

BARBEQUED NEW ZEALAND LAMB RACK \$61 
Caramelized Red Onion Mash, Roasted Courgette Tian

--- Please inquire about our daily vegan, vegetarian and gluten free specials ---

DESSERT

CHOCOLATE BROWNIE SUNDAE \$16 

TROPICAL FRUITS WITH SPICED SUGAR \$16  
Lychee Ice, Nut Brittle

CINNAMON BAKED BREAD & BUTTER PUDDING \$16 
Rum Caramel Sauce, Praline Ice Cream

CHEF SPECIAL \$14



vegetarian



vegan



gluten free