

palm lounge menu

hors d'oeuvres

grumpy grandma's olives \$12

lemon myrtle, chilli (gf v df)

house baked bread of the day \$7

with whipped saltbush herbed butter
gluten free bread +\$2

freshly shucked oysters \$6 each

natural or with
kiwi & fermented chilli mignonette (gf df)

wild rice cracker \$6 each

sesame powder, macadamia (gf v df)

fraser island spanner crab \$9 each

kohlrabi, mountainside fingerlime (gf)

duck parfait \$9 each

salty sable, red currant confiture, pistachio

venison french toast \$12 each

fair game venison tartare, smoked pancetta,
seablite, crème fraiche

australian bay lobster tartlet \$15 each

warrigo greens, gooseberry

italian white sturgeon oscietra caviar (10g) \$75

buckwheat blinis, crème fraiche, chive oil (can be gf)

cheese

kat harvey cheese plate \$30
three specialty cheeses of the week,
condiment, lavosh (can be gf)

dessert

mandarin dôme \$20
white chocolate & hazelnut ferraro,
mandarin mousse, mandarin gel,
mandarin mascarpone,
basil crumb (gf)

chocolate fondant \$20
chocolate mousse, chocolate & pistachio tuile,
chocolate & balsamic sauce,
banana ice cream
(can be gf)

mille feuille \$20
dark chocolate ganache, fresh plum,
caramelised burnt macadamia,
plum sorbet (gf df v)

please notify us of any dietary allergies in advance

10% sunday, 15% public holiday and credit card merchant fee surcharges apply

located on beautiful bundjalung country