BREADS & BAR SNACKS

BRUSCHETTA (4) LIGHTLY TOASTED TURKISH FINGERS SERVED WITH DICED TOMATO, S ONION AND BASIL TOPPED WITH SHAVED PARMESAN CHEESE AND FIN A BALSAMIC GLAZE	
BACON AND CHEESE GARLIC BAGUETTE (4) TOASTED BAGUETTE WITH GARLIC BUTTER, BACON AND CHEESE	
GARLIC BAGUETTE (4) TOASTED BAGUETTE WITH GARLIC BUTTER	
BOWL OF WEDGES CRISPY FRIED POTATO WEDGES SERVED WITH SOUR CREAM AND SWE	ET CHILLI
BOWL OF CHIPS (GF) CRISPY FRIED POTATO CHIPS SERVED WITH YOUR CHOICE OF SAUCE	
STARTERS	
PACIFIC OYSTERS KILPATRICK (GF)	TWELVE SIX
PACIFIC OYSTERS NATURAL (GF)	TWELVE SIX
QUEENSLAND COCONUT PRAWNS	
LIGHTLY FRIED QUEENSLAND COCONUT PRAWNS WITH CHIPOTLE AIOLI S	SAUCE
SIZZLING PRAWNS	
QUEENSLAND PRAWNS STIR-FRIED WITH ONION, CELERY, CARROT, GARL WHITE WINE SERVED WITH CRUSTY GARLIC BREAD	IC, CHILLI AND
PORK BELLY PIECES (6) (GF)	
CRISPY SKIN PORK BELLY PIECES TOSSED IN A STICKY ASIAN CARAMEL S WITH FRESH CHILLI	SAUCE TOPPED
KOREAN PORK BAO (3)	
CRISPY FRIED PORK WITH PICKLED VEGETABLES, CORIANDER AND SESA WITH A STICKY KOREAN SAUCE SERVED IN A STEAMED BUN	ME SEEDS
CHICKEN BAO (3)	
CRISPY FRIED CHICKEN WITH PICKLED VEGETABLES, CORIANDER AND SE WITH A KOREAN STICKY SAUCE SERVED IN A STEAMED BUN	ESAME SEEDS
PEKING DUCK SPRING ROLLS (4) PEKING DUCK SPRING ROLLS WITH A CHILLI PLUM DIPPING SAUCE	
BUFFALO CHICKEN WINGS (8) (GF)	
BUFFALO CHICKEN WING PIECES SERVED WITH A BLUE CHEESE SAUCE	
HONEY BBQ FRIED CHICKEN WINGS (8) (GF) FRIED CHICKEN WING PIECES SERVED WITH A HONEY BBQ SAUCE	
SZECHUAN CALAMARI (6) (GF)	
CALAMARI RINGS, LIGHTLY DUSTED IN SZECHUAN PEPPER FLOUR, FLASH AND SERVED WITH AIOLI	I FRIED
STUFFED MUSHROOMS (VG)	
CRUMBED MUSHROOMS STUFFED WITH SMOKED CASHEW NUT CREAM DE GOLDEN BROWN SERVED WITH GREEN VEGAN MAYO	EP FRIED TO

CHAR-GRILLED STEAKS

ALL STEAKS ARE SERVED WITH YOUR CHOICE OF SAUCE, SALAD AND CHIPS OR MASH AND VEGETABLES

	STANBROKE SIGNATURE - GRAIN FED MARBLE SCORE 2+ ANGUS	\$43
	250G EYE FILLET (GF) JOHN DEE PREMIUM - GRASS FED SUCCULENT, LEAN AND TENDER EVERY TIME	\$42
	300G RIB FILLET (GF) JOHN DEE PREMIUM - GRAIN FED LIGHTLY MARBLED FOR TENDERNESS AND FLAVOUR	\$41
	400G RUMP (GF) BOTTLETREE - SILAGE FED AN AUSSIE ICON, FLAVOUR FILLED CATTLEMAN'S FAVOURITE	\$38
	250G RUMP (GF) BOTTLETREE - SILAGE FED AN AUSSIE ICON, FLAVOUR FILLED CATTLEMAN'S FAVOURITE	\$30
	AT AN EXTRA COST REPLACE YOUR CHIPS, SALAD OR VEG CAESAR SALAD	\$3
<u>o</u>)	POTATO WEDGES	\$2

Extra Sauces

HOT SAUCES (GF): MUSHROOM | PEPPER | DIANE | GRAVY | GARLIC CREAM \$2 ea COLD SAUCES (GF): AIOLI | TARTARE | SOUR CREAM | TOMATO | BBQ | PLUM SWEET CHILLI | BLUE CHEESE | CHIPOTLE AIOLI

HOLLANDAISE

VEGAN OPTIONS: BBQ | SWEET CHILLI | VEGAN MAYO & AIOLI

Mustards

HOT ENGLISH | WHOLEGRAIN | DIJON

\$2ea

SIDES ARE DESIGNED FOR TWO PEOPLE CAESAR SALAD \$11 **GARDEN SALAD** \$8 STEAMED SEASONAL VEGETABLES (GF) MASH POTATO WITH YOUR CHOICE OF SAUCE (GF) \$7 STEAMED JASMINE RICE (GF)

MAINS

SMOKEY BBQ PORK RIB RACK PALMWOODS FAMOUS SPICE RUBBED SLOW COOKED BBQ PORK RIBS SERVED WITH CAESAR SALAD, CHIPS AND A CORN COB	\$38
STUFFED PORK LOIN (GF) BACON, APPLE, CRANBERRY AND MAPLE STUFFED PORK LOIN ROLLED AND ROASTED SERVED ON A BED OF MASHED POTATO, ROASTED BABY CARROTS, BROCCOLINI AND RED WINE JUS	\$33
LAMB RISSOLES LAMB RISSOLES SERVED WITH MASH POTATOES WITH MINT AND GREEN PEAS AND GREEN BEANS TOPPED WITH GRAVY	\$30
SIZZLING MEXICAN BEEF FAJITA PLATE MARINATED BEEF AND CAPSICUM WITH A SIDE OF LETTUCE, TOMATO, ONION, AND SOFT FLOUR TORTILLAS, SOUR CREAM, GUACAMOLE AND TOMATO SALSA	\$28
STUFFED CHICKEN BREAST CHICKEN BREAST FILLED WITH CHORIZO, CREAM CHEESE AND HERBS. SERVED WITH CHIMICHURRI SAUCE, SEASONED WEDGES AND A RANCH SLAW	\$28
PORK BELLY STIR-FRY PORK BELLY STIR-FRY WITH SNOW PEAS, BABY CORN SPEARS, ONION, CAPSICUM, CARROT AND CELERY SERVED WITH HOKKIEN NOODLES AND A SWEET SOY ASIAN SAUCE	\$28
CHICKEN PARMIGIANA HOUSE CRUMBED CHICKEN SCHNITZEL TOPPED WITH DOUBLE SMOKED HAM, NAPOLI SAUCE AND MOZZARELLA CHEESE SERVED WITH SALAD AND CHIPS	\$27
BEEF AND GUINNESS PIE BEEF AND GUINNESS PIE SERVED WITH YOUR CHOICE OF SALAD AND CHIPS OR VEGETABLES AND MASH WITH A SIDE OF GRAVY	\$26
CHICKEN SCHNITZEL HOUSE CRUMBED CHICKEN SCHNITZEL, WITH YOUR CHOICE OF SAUCE SERVED WITH SALAD AND CHIPS	\$24
PASTA OR RISOTTO OF THE DAY	
PLEASE SEE OUR DAILY SPECIALS BOARD	

SMOKEY BBQ PORK RIBS (GF) \$12 CREAMY GARLIC QLD PRAWNS (3) (GF) \$11 **KILPATRICK OYSTERS (2) (GF) GARLIC SCALLOPS (2) (GF)** QLD COCONUT PRAWNS (2) SZECHUAN CALAMARI (4) (GF) \$7 CHICKEN WINGS (4) (GF) WITH YOUR CHOICE OF SAUCE - BUFFALO OR HONEY BBQ

ONLY AVAILABLE WITH THE PURCHASE OF A MAIN MEAL



28-34 MAIN STREET, PALMWOODS, QLD 4555 PHONE: 1300 PALMWOODS

SEAFOOD

PALMWOODS SEAFOOD PLATE	\$39
BATTERED SPANISH MACKEREL (2), SZECHUAN CALAMARI (2), SCALLOP IN SHELL (3), QLD COCONUT PRAWNS (2) SERVED WITH SALAD, CHIPS, AIOLI AND TARTARE SAUCE	
TASMANIAN ATLANTIC SALMON (MEDIUM RARE) (GF)	\$35
GRILLED SALMON MARINATED IN A TOM YUM PASTE AND SERVED WITH A COCONUT	จุงง
JUNGLE CURRY SAUCE, GREEN BEANS, BABY CORN, AND CARROTS AND COCONUT RICE SEAFOOD MARINARA	\$35
	\$3 0
LINGUINE TOSSED IN A RICH NAPOLI SAUCE WITH OUR MARINARA MIX (FISH, PRAWNS, SCALLOPS AND CALAMARI) TOPPED WITH PARMESAN AND SERVED WITH A LEMON WEDGE	
SRI LANKAN PRAWN CURRY (GF)	\$32
NORTH QLD PRAWNS LIGHTLY GRILLED AND SERVED ON A BED OF COCONUT RICE, STEAMED PAK CHOY TOPPED WITH A CREAMY AND LIGHTLY SPICED COCONUT CURRY SAUCE, CRUSHED PEANUTS AND FRESH CORIANDER	
BARRAMUNDI-FROM THE NORTHERN TERRITORY'S	\$31
HUMPTY DOO (GF)	701
GRILLED ONLY - SERVED WITH CHIPS, SALAD, A LEMON WEDGE AND TARTARE SAUCE	
SPANISH MACKEREL - WILD CAUGHT FROM	\$30
QUEENSLAND'S GULF OF CARPENTARIA PANKO CRUMBED, BATTERED OR GRILLED - SERVED WITH CHIPS, SALAD, A LEMON	
WEDGE AND TARTARE SAUCE	
SZECHUAN CALAMARI (8) (GF)	\$25
CALAMARI RINGS, LIGHTLY DUSTED IN SZECHUAN FLOUR, FLASH FRIED AND SERVED WITH SALAD. CHIPS AND AIOLI SAUCE	
SALADS	
HONEY SESAME CHICKEN ROAST HONEY AND SESAME GLAZED CHICKEN PIECES TOSSED THROUGH AN ASIAN STYLE SLAW, CUCUMBER AND SHALLOTS TOPPED WITH CASHEW NUTS SERVED IN A HOME MADE CRISPY TORTILLA BASKET	\$24
ROAST PUMPKIN, BEETROOT AND FETTA (V) (GF) ROAST PUMPKIN, BEETROOT AND PINE NUTS WITH ROCKET, SPINACH, RED ONION, SEMI-DRIED TOMATOES, FETTA CHEESE, CARAMELIZED WALNUTS AND A LEMON VINAIGRETTE	\$22
CAESAR SALAD	\$21
COS LETTUCE, CRISPY BACON, SHAVED PARMESAN CHEESE, GARLIC CROUTONS AND ANCHOVIES TOSSED IN A CREAMY CAESAR DRESSING TOPPED WITH A LIGHTLY POACHED EGG	921
ADD TO SALADS	
GRILLED GARLIC SCALLOPS (2) (GF)	\$9
QLD COCONUT PRAWN (2)	\$8
SZECHUAN CALAMARI (4) (GF)	\$7
GRILLED CHICKEN (2) (GF)	\$6 \$4
AVOCADO (HALF) (GF)	

PIZZA

12 INCH DIZZA BASES

9	GF PIZZA BASES AVAILABLE	ADD \$6
5	PRAWN AND CHORIZO NORTH QLD PRAWNS, CHORIZO, AVOCADO, RED ONION AND MOZZARELLA CHEESE ON A NAPOLI BASE	\$27
	PALMWOODS PADDOCK	\$26
5	RUMP STRIPS, SLOW-COOKED PORK BELLY, SMOKED HAM, CHORIZO AND CRISPY BACON WITH RED ONION AND MOZZARELLA CHEESE ON A SMOKEY BBQ BASE	
	3 LITTLE PIGS	\$25
2	TUSCAN PORK AND FENNEL SAUSAGE, PEPPERONI, SALAMI, RED ONION, SLICED RED CHILLI, MOZZARELLA CHEESE ON A NAPOLI BASE	
	HAWAIIAN CHICKEN	\$24
	DICED CHICKEN, HAM, RED ONION, PINEAPPLE AND MOZZARELLA CHEESE ON A NAPOLI BASE	
L	VEGE SUPREME (V)	\$22
	ROAST PUMPKIN, SPINACH, RICOTTA, CARAMELIZED ONION, ROAST CAPSICUM, TOASTED PINE NUTS WITH MOZZARELLA CHEESE ON A PESTO SAUCE BASE TOPPED WITH ROCKET	
)		

VEGETARIAN

MEDITERRANEAN TORTILLA STACK (V) OVEN BAKED MEDITERRANEAN ROAST VEGETABLE AND RICOTTA TORTILLA STACK SERVED WITH SEMI DRIED TOMATOES, PARMESAN, PINENUTS AND ROCKET SALAD	\$24
CHILLI JAM CASHEW NUT STIR FRY (VG) (V) CARROTS, ONIONS, CELERY, MUSHROOMS AND CAPSICUM TOSSED WITH CHILLI JAM, CASHEW NUTS AND NOODLES	\$23
PLANT BASED SCHNITZEL (VG) (V) PLANT BASED SCHNITZEL SERVED WITH SALAD AND CHIPS AND YOUR CHOICE OF SAUCE	\$22

KIDS

12 YEARS AND UNDER ONLY

ALL KIDS MEALS ARE SERVED WITH TOMATO SAUCE AND A CHOICE OF MASH POTATO OR CHIPS (EXCLUDES SPAGHETTI BOLOGNESE AND PIZZA) AND A SCOOP OF ICE CREAM 125G BOTTLETREE RUMP (GF) **\$13** HAM AND PINEAPPLE PIZZA 9 INCH BASE \$13 **BATTERED SPANISH MACKEREL** \$13 CHEESEBURGER SLIDERS \$13 **CRUMBED CALAMARI \$10 CHICKEN NUGGETS** \$10 MINI HOTDOGS \$10 **GRILLED CHICKEN TENDERLOINS (GF)** \$10 **SPAGHETTI BOLOGNESE** \$10 Extra KIDS SIZE SERVE \$3 OF SALAD OR VEGETABLES

DESSERTS

APPLE AND CINNAMON CRUMBLE SERVED WITH ICE CREAM AND DUSTED WITH CINNAMON SUGAR	\$12
FRENCH CREPES (GF) FRENCH CREPES FILLED WITH CHOCOLATE MOUSSE SERVED WITH ICE CREAM, STRAWBERRIES AND TOPPED WITH WARM CHOCOLATE SAUCE	\$12
CHEESECAKE OF THE DAY PLEASE SEE OUR SWEETS CABINET FOR SPECIALS	\$12
STICKY DATE PUDDING SERVED WITH VANILLA GELATO, BUTTERSCOTCH SAUCE AND CREAM	\$10
GELATO & SORBET 2 SCOOPS - PLEASE SEE STAFF FOR FLAVOURS 1 SCOOP	\$7 \$4
COFFEE, TEA, HOT CHOCOLATE, CHAI LATTE MUG CUP THICKSHAKES CHOCOLATE, VANILLA, STRAWBERRY, CARAMEL	\$5 \$4 \$7
MILKSHAKES CHOCOLATE, VANILLA, STRAWBERRY, CARAMEL COFFEE AND DESSERT	\$6
PURCHASE A DESSERT OFF OUR MENU AND GET A CUP OF TEA OR COFFEE FOR AN	

Bistro OPENING TIMES

LUNCH ~ 7 DAYS A WEEK // 11:30AM - 2:30PM

DINNER ~ 7 DAYS A WEEK // 5:30PM - 8:30PM

AFTERNOON DINING ~ FRIDAY, SATURDAY & SUNDAY // 2:30PM - 5:30PM

VG Suitable for Vegans

EXTRA \$2

VGO Vegan Optional

GF Gluten Free

Please inform our team of any allergies before placing your order, detailed allergen information is available upon request.

DISCLAIMER: We offer Gluten free options. But we operate "open kitchens" which are NOT gluten free nor nut free. So we cannot guarantee that cross contamination will NOT occur, nor that any food item will be free of allergens. Please consider this when you order from our menu. All care is taken but no responsibility is accepted.

