

The PALM HOUSE

MOTHER'S DAY

LUNCH

HOT

- Gnocchi in roasted pumpkin and goats cheese sauce
- Preserved & thyme chicken, pomegranate quinoa & mint yoghurt
- Baked Atlantic salmon with dill and caper beurre blanc *gf*
- Kaffir lime and lemongrass steamed jasmine rice *gf,df*
- Whole roasted sirloin with mustard *gf,df*
- ½ shell scallops station with pineapple salsa, nam jim & bearnaise sauce *gf*
- Roasted asparagus, blistered cherry tomatoes & basil crème fraiche *gf,v*
- Roasted kipfler potatoes *gf,v*
- Crispy pork belly with apple sage compote *gf,df*
- Forest mushroom and brie quiche *v*

LIVE COOKING

- Chili garlic grilled prawns *gf,df*
- Salt & pepper crispy calamari *gf,df*

DESSERT

- Berry Basque cheesecake *gf*
- Dulcey de leche chocolate tart
- Double chocolate mousse cake
- Strawberry panna cotta *gf*
- Banoffee tart
- Raspberry brownie cheesecake *gf*
- Tropical pavlova *gf*
- Coconut calamansi and strawberry verrine *gf*
- Berry macaron *gf*

SALADS

- Roasted balsamic beetroot and feta salad *gf,v*
- Mediterranean vegetable cous cous salad *gf,df,v*
- Heirloom tomato, bocconcini and basil salad *gf,v*
- DIY Caesar and garden salads

SEAFOOD

- Huon smoked Salmon *gf,df*
- Poached mussels *gf,df*
- Western Australian crab *gf,df*
- Pacific oysters *gf,df*
- Queensland tiger prawns *gf,df*

DESSERT STATION

- Churros station
- Gelato cart

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.