



The PALM HOUSE

Hot

Seafood hot & sour soup

Whole-baked reef fish with pineapple & chili salsa (GF, DF)

Truffle, sundried tomatoes & Parmesan Parisian potatoes (GF, V)

Grilled lemon and garlic chicken with champagne, mushroom and caper sauce

Herb-crusted lamb cutlets with port & seeded mustard jus

Green beans, broccolini, hazelnut & olive tapenade (GF, DF, V)

Roasted pork belly (GF, DF)

Prawn & chive dumplings

Coconut & lemongrass mussels (DF)



Seafood

Western Australian spanner crab (GF, DF)

Queensland tiger prawns (GF, DF)

Pacific oyster and half-shell mussel station with selection of dressings

Moreton Bay bugs (DF)

Interactive

Garlic and chilli prawn skewers & dill cream sauce (GF)

Salt & pepper soft shell crab

Rib fillet with a selection of mustards (GF, DF)

Salads

Mango & coconut shrimp (GF, DF)

Haloumi, grilled eggplant & pomegranate (V)

Heirloom tomato & pearl couscous (V)

DIY garden salad (GF, DF, V)

DIY Caesar salad

DIY desserts

Chocolate fountain with marshmallows & fresh strawberries (GF)

Gelato cart

Desserts

Strawberry fraiser tart

Chocolate Oreo cheesecake

Caramel & mocha profiteroles

Pistachio brownie & white chocolate and raspberry mousse (GF)

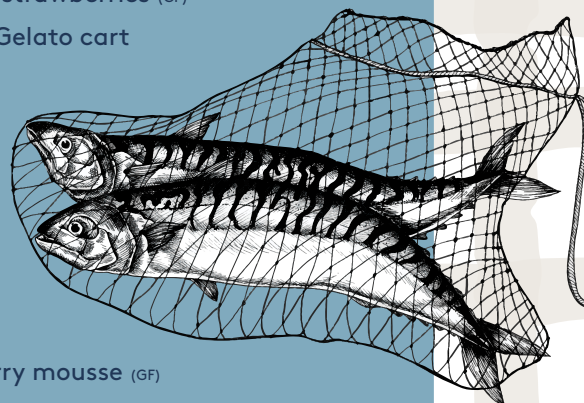
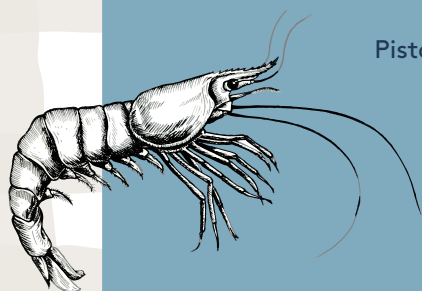
Mango & passionfruit slice (GF)

Berry pavlova (GF)

Caramel & black tea panna cotta (GF)

Chocolate orange cheesecake

Seasonal sliced fruit



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.