



ENTREES

CODFISH FRITTER 3

PALACIO GOURMET CODFISH FRITTER – with cheese filling 4.5

SOUP of the day with house baked bread 13

ANTIPASTO PLATE – Cured meats, cheese, marinated olives, rocket & lavosh crackers 21

Queensland's Sizzling GARLIC PRAWNS, shallots, garlic and hint of chili 22

Chargrilled CHORIZO with house pickles (GF) 18

Tempura ZUCCHINI FLOWER (3pcs) 19

Chargrilled Local CALAMARI & CHORIZO, green beans and balsamic olive oil 19

BBQ QUAILS with couscous salad and herbed chili oil 18

LOBSTER RAVIOLI and slipper lobster tail with, nasturtium, lobster custard 24

PIPIS, olive oil, garlic, lemon and coriander 21

Chargrilled OCTOPUS SALAD, cherry tomatoes, shallots, Spanish onion and rocket 19

——— SALADS

CAESAR SALAD, baby Romaine lettuce, garlic croutons, crispy prosciutto, shaved parmesan and white anchovy dressing (GF) 19

HALOUMI SALAD, avocado, asparagus, endives, olives red wine vinaigrette (GF) 19 GREEK SALAD, tomato, cucumber, olives, Greek feta, Spanish onion and white wine vinaigrette (GF) 15 small 19 large

ROCKET SALAD, goat cheese, pickled beetroots and pomegranate dressing 18

KIDS MENU

Steak and Chips 17

Calamari and Chips 14

Penne Napoletana 15

Chicken schnitzel and chips 17

Kids ice cream 9

If you have any special dietary requirements, please notify staff when placing the order



MAINS

Slow roasted LAMB SHOULDER (500g), roasted potatoes, carrots & onion (GF) 32

Crispy skin CONE BAY BARRAMUNDI FILLET with warm potato, avocado & spinach salad (GF) 31

CHICKEN ALENTEJANA with chicken thighs diced, clams, house pickles & diced potatoes (GF) 30

BACALHAU LAGAREIRO, deconstructed salted cod cutlet, smashed potato, parsley & garlic olive oil

31

DUCK MARYLAND'S with Dutch Carrots, wilted spinach, roasted baby turnip & red wine jus (GF) 29

ATLANTIC OCTOPUS, olive oil, parsley & cocktail smashed potato (GF) 32

CORN-FED CHICKEN, nut crusted, Jerusalem artichoke, wild mushrooms & chicken consommé 29 Grilled SEAFOOD PLATE – king prawns, bugs, mussels, S&P calamari, rice, chips & garlic lemon butter (GF)

49

CHICAMINE CORUSTO CONTRACTOR CONT

FROM THE GRILL

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EXTRA SAUCES

Creamy garlic mushroom, peppercorn or Diane sauce 3

SIDES

Sautéed wild mushrooms – garlic, shallots & lemon olive oil 10

Seasonal Steamed vegetables 10

Crispy chips 7

Side garden salad 7

Side steamed rice 4

Tempura Onion Rings 8

DESSERT MENU

CRÈME BRÛLÉE 13

CHOCOLATE FONDANT, vanilla bean ice cream 15

APPLE STRUDEL - Cinnamon ice-cream, and coffee Soil 15

STICKY DATE PARFAIT – sea salt caramel ice-cream and butterscotch sauce 15

VANILLA PANNACOTTA - Mandarin Coulis and almond vanilla Crunch 15

TRIO SORBET - mango, coconut and raspberry 12

DESSERTS OF THE DAY - please ask staff for details

LIQUEUR COFFEES

From 8.5

Irish | Roman | French | Jamaican | Mexican

DESSERT WINES & LIQUER

From 8

Port Ruby | Tawny | Galway Pipe | Grand Marnier

Amaretto Venezia | Cointreau | Kahlua | Averna | Amaro

Tia Maria | Baileys | Frangelico | Licor Beirao | Brandy Mel

SPIRITS

From 9

PIZZA MENU

Available only on Friday night and Saturday & Sunday all day

Small – 15 | Large – 22 | Half & half – 1 extra | Extra ingredient 1 extra GARLIC PIZZA

Extra virgin olive oil, oregano, chilli, garlic S-11 L-16

NONNA'S

Hot cacciatore salami, buffalo mozzarella, onion and basil

PALACIO'S SPECIAL

Chorizo, mushrooms, rocket and olives

MEXICANA

Pepperoni, capsicum, onion, jalopenos, avocado salsa

VEGETARIAN GOURMET

Mushrooms, roasted eggplant, sundried tomatoes, baby spinach and olives

JC'S

Chicken, mushrooms and olives

MARGHERITA

Buffalo mozzarella, pecorino, basil and extra virgin olive oil

GALIZIA

Prawns, calamari, tomato, onion and lemon garlic sauce

HAWAIIN | TROPICANA

Ham, pineapple and mozzarella

ROMANZA

Buffalo mozzarella, prosciutto and rocket

BBQ MEAT LOVERS
Chorizo, pepperoni, ham, braised beef, onion, fresh herbs & bbq sauce

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