LET'S GET STARTED

GARLIC BREAD V. VE	\$10
CHEESY GARLIC BREAD VE	\$12
PALM BREAD	\$14
Garlic Bread, Cheese & Bacon	
BEEF NACHOS	\$24
Chilli Corn Carne Beef, Corn Chips, Cheese,	
Beans, Capsicum, Mexican Salsa, Guacamole,	
Sour Cream & Jalapenos	
TRIO TACOS	\$22
Tortilla, Southern Fried Chicken, Battered Fish,	
Tempura Prawn, Slaw, Chipotle Mayo, Salsa &	
Jalapenos	
CHICKEN TIKKA MASALA	\$18
12hrs Spice Marinated Roasted Chicken, Mint &	
Coriander Yoghurt Dip, Dry Slaw & Lemon	
POTATO WEDGES	\$14
Sweet Chilli & Sour Cream	
SOUTHERN FRIED CHICKEN WINGS	\$20
Buffalo Sauce or Smokey BBQ Sauce & Aioli	
BOWL OF CHIPS VE	\$10
ADD Gravy +\$3	
CAJUN ONION RINGS VE	\$12
Served w/ Aioli	

TWO HANDERS

ALL SERVED WITH A SIDE OF CHIPS	
PALM BEEF BURGER GFO	\$24
Angus Beef Patty (cooked med), Bacon,	. – .
American Cheddar Cheese, Lettuce, Tomato, Pickles	
& Carolina Mayo	
BUTTERMILK SOUTHERN FRIED CHICKEN BURGER	\$24
Southern Fried Chicken Thigh, American Cheddar	
Cheese, Slaw, Pickles & Chipotle Mayo	
STEAK SANDWICH GFO	\$26
Scotch Fillet, Caramelized Onion, Bacon,	
Lettuce, Tomato, Cheese & Aioli	
on Turkish Bread	
FALAFEL BURGER VE GFO	\$22
Falafel Patty, Lettuce, Tomato, Pickles,	
American Cheddar Cheese & Aioli	

ADD Add Beef Patty +\$7 | Fried Chicken +\$7 | Bacon \$3 Fried Egg \$3 | Onion Rings +\$4 | Gluten Free Bun \$3

SALADS

POKE BOWL GFO	\$24
Smoked Salmon, Brown Rice, Boiled Egg,	Ψ
Edamame, Avocado, Carrots, Pickled Ginger,	
Sesame Seeds, Japanese Dressing	
THAI CHICKEN SALAD GFO	\$22
Asian Style Chicken, Wombok, Bean Sprouts,	4
Cucumber, Carrot, Cherry Tomato, Capsicum,	
Mixed Leaf, in Thai Salad Dressing	
NOURISH PROTEIN BOWL VE	\$22
Falafel, Four-Bean Mix, Purple Cabbage, Avocado,	Ť
Cherry Tomatoes, Boiled Egg, Cucumber, Drizzled	
w/ Creamy Ranch Dressing	

ADD Chicken +\$7 | Prawns +\$7 | Boiled Egg +\$3 Smoked Salmon +8 | Avocado +\$4

MAINS

CHILLI PRAWN LINGUNINI	\$28
Garlic & Chilli Marinated Prawns tossed in White	
Wine, Cherry Tomato & house-made Napoli Sauce	
CHICKEN & CHORIZO PASTA	\$26
Spaghetti, Chicken, Chorizo, Mushroom, Broccoli,	
tossed in White Wine, Cherry Tomato & house-	
made Napoli sauce	
SEAFOOD BASKET	\$32
Battered Fish, Lemon Pepper Squid, Tempura	
Prawns, Tempura Scallops, Lemon & Tartar Sauce	
Served w/ Choice of Two Sides	
BBQ PORK RIBS GFO	\$38
Served w/ Chips & Slaw	
SATAY CHICKEN BREAST GFO	\$25
Poached Chicken Breast in Creamy Satay Sauce	
Served w/ Choice of Two Sides	

PIZZA

MARGHERITA VE GFO	\$2
Napoli Sauce, Mozzarella Cheese & Basil	
HAWAIIAN GFO	\$24
Napoli Sauce, Mozzarella Cheese, Ham & Pineapple	
MEAT LOVERS GFO	\$2
BBQ Base, Mozzarella Cheese, Beef Sausage,	
Ham, Salami, Chorizo, Bacon & Chicken Breast	
PEPPERONI GFO	\$2
Napoli Sauce, Mozzarella Cheese, Pepperoni	
Salami, Capsicum & Fresh Red Chilli	
GAMBARI GFO	\$20
Napoli Sauce, Mozzarella Cheese, Chilli Marinated	
Prawn, Cherry Tomato, Red Onion, Fresh Red Chilli	
& Basil	\$2
CHICKEN TIKKA	

Napoli Sauce, Mozzarella Cheese, Chicken Tikka, & Red Onion, Drizzled w/ Mint & Coriander Yoghurt

ADD GF Pizza Base +\$4 | Mushrooms +\$4 | Ham +\$3|
Bacon +\$3 | Pineapple +\$3 | Extra Cheese +\$4 | Egg +\$3

KIDS MEALS

KIDS MEALS RECEIVE A FREE ICE CREAM

DINOSAUR NUGGETS & CHIPS DF
KIDS MARGHERITA PIZZA VE GFO
CHICKEN SCHNITZEL & CHIPS
SPAGHETTI BOLOGNESE
KIDS FISH & CHIPS DF

ADD GF Base +\$4 | Ham +\$3 Bacon +\$3 | Pineapple +\$3 | Gravy +3

PALM CLASSICS

ALL SERVED WITH CHOICE OF TWO SIDES & SAUCE:
CHIPS | SALAD | MASH POTATO | STEAM VEGETABLES

BATTERED FISH FILLETS	\$26
CRUMBED LAMB CUTLETS (2)	\$28
ADD Cutlet +\$8	
PANKO CRUMBED CHICKEN SCHNITZEL	\$24

SCHNITZEL TOPPERS

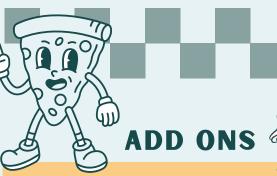
ALL SERVED WITH CHOICE OF TWO SIDES & SAUCE: CHIPS | SALAD | MASH POTATO | STEAM VEGETABLES

PARMI Napoli Sauce, Double Smoked	\$27
Ham, Mozzarella Cheese	
HAWAIIAN Napoli Sauce, Double Smoked Ham,	\$28
Pineapple, Mozzarella Cheese	
MEXICAN Chilli Con Carne Beef, Beans, Capsicum,	\$32
Mexican Salsa, Guacamole, Sour Cream & Jalapenos	
GRANDAD Napoli Sauce, Grilled Chorizo, Bacon,	\$32
Pepperoni, Fried Egg, Mozzarella Cheese	
SURF & TURF Prawns, Scallops, Calamari,	\$32
Mussels, Clams, White Wine in Creamy Garlic Sauce	

FROM THE GRILL

ALL SERVED WITH CHOICE OF TWO SIDES & SAUCE:
CHIPS | SALAD | MASH POTATO | STEAM VEGETABLES

220G RIVERINA ANGUS RUMP (MB3+) GFO, DF	\$26
400G RIVERINA ANGUS RUMP (MB3+) GFO, DF	\$42
350G RIVERINA T-BONE (MB2+) GFO, DF	\$40
300G RIVERINA SCOTCH (MB2+) GFO, DF	\$49
BAD BOY PLATTER GFO	\$52
220g Rump (MB3+), BBQ Pork Ribs, Crumbed Lamb	1
Cutlet, Smokey BBQ Chicken Wings, Fried Egg & Bacon	



GARLIC & ROSEMARY ROASTED POTATO GFO, VE, DF \$8 STEAMED VEGGIES GFO, VE, DF \$8 MASHED POTATO GFO, VE \$6 SIDE OF CHIPS VE \$8 ONON RINGS VE \$8 SAUCES \$3 Gravy, Mushroom, Dianne, Peppercorn, Creamy Satay (GFO), Garlic (GFO), Béarnaise (GFO), Herb Butter (GFO)

Gravy, Mushroom, Dianne,
Peppercorn, Creamy Satay (GFO),
Garlic (GFO), Béarnaise (GFO), Herb Butter (GFO)

SURF & TURF TOPPER
Prawns, Scallops, Calamari, Mussels, Clams, Creamy
Garlic Sauce (GFO)

LUNCH SPECIALS

AVAILABLE MON - FRI 11.30AM-2.30PM

RIVERINA ANGUS RUMP STEAK 220G (MB+3)
Served w/ Choice of Two Sides & Sauce

SATAY CHICKEN BREAST GFO, DF, N Served w/ Choice of Two Sides & Sauce

PANKO CRUMBED CHICKEN SCHNITZEL Served w/ Choice of Two Sides & Sauce

BATTERED FISH FILLETS

Served w/ Choice of Two Sides & Sauce

THAI CHICKEN SALAD

Asian Style Chicken, Wombok, Bean Sprouts, Cucumber, Carrot, Cherry Tomato, Capsicum, Mixed Leaf, in Thai Salad Dressing



DINNER SPECIALS

ALL SERVED W/ CHOICE OF TWO SIDES & SAUCE

MONDAY: BBQ PORK RIB \$22

TUESDAY: CUTLETS
Crumbed Lamb Cutlets (2) \$22

WEDNESDAY: CHICKEN SCHNITTY \$20

Panko Crumbed Chicken Schnitzel

\$20

THURSDAY: RUMP STEAK
220G Riverina Rump Steak (MB3+)
\$22

FRIDAY: PARMI
Panko Crumbed Schnitzel, Napoli Sauce,

Ham & Mozzarella Cheese

CHEF'S SELECTIONS

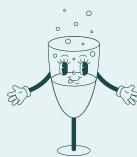
CHECK OUT THE BOARD FOR OUR EVER CHANGING CHEF'S SELECTIONS INCL. CURRY, FISH & PASTA OF THE DAY CRAVING SOMETHING SWEET?

PLEASE SEE THE SPECIALS BOARD FOR TODAY'S DESSERT!



(02) 69216688
info@palmandpawn.com.au
15% Surcharge on Public Holidays
No Lunch/Dinner Specials available on Public Holidays

Please be aware that our food may contain or come into contact with common allergens such as but not limited to gluten, dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish & shellfish. While we offer gluten-free options, please note that our kitchen is not gluten-free, & we cannot guarantee the absence of cross-contamination.



SPARKLING

	150ml	Bottle
YVES NV PREMIUM CUVEE Yarra Valley, VIC	\$12	\$50
GARFISH PROSECCO NV Adelaide Hills, SA	\$11	\$48
PIPER HEIDSIECK NV BRUT Reims, FR		\$95

WHITE

	150ml	250ml	Bottle
ROBERT OATLEY SIGNATURE RIESLING Great Southern, WA			\$48
PIKORUA SAUVIGNON BLANC Marlborough, NZ	\$10	\$14	\$40
YOUNG POETS MOSCATO Australia	\$ 9	\$14	\$32
CIRCA 1858 CHARDONNAY Central Ranges, NSW	\$ 9	\$14	\$36
WILD OATS PINOT GRIGIO Mudgee, NSW	\$10	\$15	\$40
POCKETWATCH PINOT GRIS Central Ranges, NSW			\$36



ROSÉ

	150ml	250ml	Bottle
LUNA ROSA ROSÉ Central Ranges, NSW	\$10	\$13	\$38
WHISPERING ANGEL ROSÉ Cotes de Provence, FR			\$85

RED

	150ml	250ml	Bottle
PHILIP SHAW WIRE WALKER PINOT NOIR Orange, NSW			\$50
RYMILL THE DARK HORSE CABERNET SAUVIGNON Coonawarra, SA	\$12	\$16	\$48
WILD OATS CABERNET MERLOT Mudgee, NSW	\$10	\$15	\$39
WOODBROOK FARM SHIRAZ Central Ranges, NSW	\$ 9	\$12	\$32
ROBERT OATLEY LIMITED CABERNET			\$98

COCKTAILS

TOMMY'S MARGARITA \$18

Corazon Blanco Tequila, Real Agave Syrup, Lime

COSMOPOLITAN \$18

Vodka, Orange Liqueur, Cranberry, Lime

PORNSTAR MARTINI \$18

Passionfruit Liqueur, Vanilla Vodka, Lime, Passionfruit, Prosecco

CARAMEL ESPRESSO MARTINI \$18

Vodka, Kahlua, Baileys, Espresso, Caramel

LONG ISLAND ICED TEA \$18

Vodka, Tequila, White Rum, Cointreau, Cola, Lemon

HUGO SPRITZ \$16

Elderflower Liqueur, Garfish Prosecco, Soda

APEROL SPRITZ \$16

Aperol, Garfish Prosecco, Soda

STRAWBERRY DAQUIRI JUG \$35

White Rum, Strawberry Puree, Lemon, Dash of Soda

CHEEKY PASH JUG \$35

Vodka, Passionfruit Puree, Lemon, Fresh Passionfruit, Dash of Soda

BISTRO OPENING HOURS

7 DAYS

LUNCH:11.30am - 2.30pm DINNER: 5.30pm - 9pm

Sunday + Public Holidays Bistro Closes at 8.30pm (02) 69216688 info@palmandpawn.com.au

15% Surcharge on Public Holidays



SAUVIGNON *Barossa Valley, SA*

SCAN HERE FOR WHAT'S ON

Check out What's On at the Palm and Pawn.
From Happy Hours to Social Club Events, Courtesy Bus and Raffles There's always something happening!

