

LET’S GET STARTED

GARLIC BREAD <i>V, VE</i>	\$10
CHEESY GARLIC BREAD <i>VE</i>	\$12
PALM BREAD	\$14
Garlic Bread, Cheese & Bacon	
PULLED PORK NACHOS <i>GFO</i>	\$24
Chilli Pulled Pork, Corn Chips, Cheese, Beans, Capsicum, Mexican Salsa, Guacamole, Sour Cream & Jalapenos	
TRIO TACOS	\$22
Tortilla, Crumbed Chicken, Battered Fish, Tempura Prawn, Slaw, Chipotle Mayo, Salsa & Jalapenos	
CHICKEN STRIPS	\$22
House Crumbed Chicken Breast Strips, Mixed Leaf Salad & Aioli	
MUSHROOM ARANCINI	\$18
House Crumbed Mushroom Arancini, Mixed Leaf Salad, Truffle Mayo & Parmesan Cheese	
SOUTHERN FRIED CHICKEN WINGS	\$18
Buffalo Sauce or Smokey BBQ Sauce & Aioli	
BOWL OF CHIPS <i>VE</i>	\$10
ADD Gravy +\$3	

TWO HANDERS

ALL SERVED WITH A SIDE OF CHIPS

PALM BEEF BURGER <i>GFO</i>	\$24
Angus Beef Patty (cooked med), Bacon, American Cheddar Cheese, Lettuce, Tomato, Pickles & Carolina Mayo	
BUTTERMILK FRIED CHICKEN BURGER <i>GFO</i>	\$24
Spiced Chicken Thigh, American Cheddar Cheese, Slaw, Pickles & Chipotle Mayo	
STEAK SANDWICH <i>GFO</i>	\$26
Scotch Fillet, Caramelized Onion, Bacon, Lettuce, Tomato, Cheese & Aioli on Turkish Bread	
PULLED PORK BURGER <i>VE GFO</i>	\$22
Chilli Pulled Pork, Slaw & BBQ Sauce	
MUSHROOM BURGER <i>VE</i>	\$22
Crumbed Mushroom Patty, Lettuce, Double American Cheddar Cheese, Tomato, Pickles & Aioli	
ADD Add Beef Patty +\$7 Fried Chicken +\$7 Bacon +\$3 Fried Egg +\$3 Gluten Free Bun +\$3	

SALADS

POKE BOWL <i>GFO</i>	\$24
Smoked Salmon, Brown Rice, Boiled Egg, Edamame, Avocado, Carrots, Pickled Ginger, Sesame Seeds, Japanese Dressing	
SWEET POTATO & KALE QUINOA SALAD <i>GFO VE</i>	\$22
Maple Roasted Sweet Potato, Kale, Quinoa, Lentils, Dried Cranberry, Fetta Cheese, Spinish Onion, Honey Mustard 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 CARBONARA PASTA	\$28
Spaghetti, Chicken, Bacon, Parmesan in Creamy White 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 <i>GFO</i>	\$42
Served w/ Mac & Cheese & Chips	
SATAY CHICKEN BREAST <i>GFO, N</i>	\$25
Poached Chicken Breast in Creamy Satay Sauce Served w/ Choice of Two Sides	
JUNEE LAMB SHANK	\$30
Slow-Braised Lamb Shank in Red Wine & Rosemary, Served w/ Creamy Mash & Broccoli.	

PIZZA

MARGHERITA <i>VE GFO</i>	\$20
Napoli Sauce, Mozzarella Cheese & Basil	
HAWAIIAN <i>GFO</i>	\$22
Napoli Sauce, Mozzarella Cheese, Ham & Pineapple	
MEAT LOVERS <i>GFO</i>	\$27
BBQ Base, Mozzarella Cheese, Beef Sausage, Ham, Salami, Chorizo, Bacon & Chicken Breast	
PEPPERONI <i>GFO</i>	\$26
Napoli Sauce, Mozzarella Cheese, Pepperoni Salami, Capsicum & Fresh Red Chilli	
GAMBARI <i>GFO</i>	\$26
Napoli Sauce, Mozzarella Cheese, Chilli Marinated Prawn, Cherry Tomato, Red Onion, Fresh Red Chilli & Basil	
CAPRICCIOSA	\$26
Napoli Sauce, Mozzarella Cheese, Ham, Olives & Artichoke	
ADD GF Pizza Base +\$4 Mushrooms +\$4 Ham +\$3 Bacon +\$3 Pineapple +\$3 Extra Cheese +\$4	

PALM CLASSICS

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

BATTERED FISH FILLETS	\$26
CRUMBED LAMB CUTLETS (2)	\$30
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 Ham, Mozzarella Cheese	\$27
HAWAIIAN Napoli Sauce, Double Smoked Ham, Pineapple, Mozzarella Cheese	\$28
MEXICAN Chilli Pulled Pork, Beans, Capsicum, Mexican Salsa, Guacamole, Sour Cream & Jalapenos	\$32
GOD FATHER Napoli Sauce, Grilled Chorizo, Bacon, Pepperoni, Fried Egg, Mozzarella Cheese	\$32
SURF & TURF Prawns, Scallops, Calamari, Mussels, White Wine in Creamy Garlic Sauce	\$32
ABC TOPPER	\$28
Avocado, Bacon, Cheese, Fried Egg & BBQ Sauce	

FROM THE GRILL

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

220G RIVERINA ANGUS RUMP (MB3+) <i>GFO, DF</i>	\$26
400G RIVERINA ANGUS RUMP (MB3+) <i>GFO, DF</i>	\$45
300G RIVERINA SCOTCH (MB2+) <i>GFO, DF</i>	\$49
300G PORK CHOP	\$28
Ginger, Garlic, Lemongrass, Lime & Lemon, Marinated Pork Chop, Finished w/ Sweet Soy Glaze & Fresh Coriander Served w/ Bokchoy, Carrots & a Crispy Potato Cake	
BAD BOY PLATTER <i>GFO</i>	\$59
220g Rump (MB3+), BBQ Pork Ribs, Crumbed Lamb Cutlet, Smokey BBQ Chicken Wings, Fried Egg & Bacon	

ADD ONS

WITH PURCHASE OF A MAIN

GARLIC & ROSEMARY ROASTED POTATO <i>GFO, VE, DF</i>	\$8
STEAMED VEGGIES <i>GFO, VE, DF</i>	\$8
MASHED POTATO <i>GFO, VE</i>	\$6
SIDE OF CHIPS <i>VE</i>	\$8
SAUCES	\$3
Gravy, Mushroom, Dianne, Peppercorn, Creamy Satay (<i>GFO</i>), Garlic (<i>GFO</i>), Béarnaise <i>GFO</i> , Herb Butter (<i>GFO</i>)	
SURF & TURF TOPPER <i>GFO</i>	\$10
Prawns, Scallops, Calamari, Mussels, Creamy Garlic Sauce	

LUNCH SPECIALS

AVAILABLE MON - FRI 11.30AM-2.30PM

RIVERINA ANGUS RUMP STEAK 220G (MB+3)	\$18
Served w/ Chips, Salad & Sauce	
CHICKEN CARBONARA PASTA	\$18
Spaghetti, Chicken, Bacon, Parmesan in Creamy White Sauce	
SATAY CHICKEN BREAST <i>GFO, DF, N</i>	\$16
Served w/ Chips & Salad	
PANKO CRUMBED CHICKEN SCHNITZEL	\$16
Served w/ Chips, Salad & Sauce	
BATTERED FISH FILLETS	\$16
Served w/ Choice of Two Sides & Sauce	
THAI CHICKEN GREEN CURRY	\$16
Served w/ Rice	
PIE OF THE DAY	\$16
Served w/ Chips & Salad	

DINNER SPECIALS

ALL SERVED W/ CHOICE OF TWO SIDES & SAUCE

MONDAY: 300G T-BONE	\$24
TUESDAY: CUTLETS	\$22
Crumbed Lamb Cutlets (2)	
WEDNESDAY: CHICKEN SCHNITTY	\$20
Panko Crumbed Chicken Schnitzel	
THURSDAY: RUMP STEAK	\$22
220G Riverina Rump Steak (MB3+)	
FRIDAY: PARMi	\$22
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!

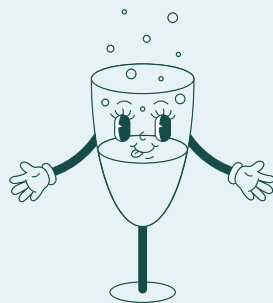


(02) 69216688
info@palmandpawn.com.au

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.

V - Vegan, VE-Vegetarian, N-Contains Nuts, DF-Dairy-Free, GFO - Gluten Free Options
All our seafood is imported unless otherwise stated.



SPARKLING

150ml Bottle

YVES NV PREMIUM CUVÉE 200ML
Yarra Valley, VIC

\$12

WILDFLOWER PROSECCO NV
Australia

\$11

\$39

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

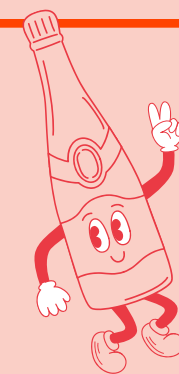
\$40

JACOBS CREEK LE PETITE PINOT GRIS
Central Ranges, NSW

\$10

\$13

\$40



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

STONELEIGH PINOT NOIR
New Zealand

\$11

\$14

\$39

RYMILL THE DARK HORSE CABERNET SAUVIGNON
Coonawarra, SA

\$12

\$16

\$48

GRANT BURGE BENCHMARK SHIRAZ
South Australia

\$38

WOODBROOK FARM SHIRAZ
Central Ranges, NSW

\$ 9

\$12

\$32

ROBERT OATLEY LIMITED CABERNET SAUVIGNON
Margaret River, WA

\$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



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!

