

Palmwoods Hotel est 1912



Bistro Opening Times

Lunch

Monday - Sunday

12.00 - 2.30pm

Dinner

Monday - Thursday

6.00 - 8.30pm

Friday - Saturday

5.30 - 9.00pm

Sunday

5.30 - 8.00pm

STARTERS

Garlic Bread		6.5
house made garlic butter and parsley on a french baguette		
add cheese		2.0
Bruschetta on Toasted Sourdough with either:		
avocado red onion tomato & coriander		9.5
shredded chicken coleslaw		9.5
Pacific Plate Oysters		
natural	1/2 Doz 13.5	Dozen 25.0
kilpatrick	1/2 Doz 15.5	Dozen 27.0
Lamb Koftas		12.0
tzatziki mini greek salad		
Tempura Mushroom		9.0
swiss brown mushroom basil aioli asian sauce coriander lime and chilli		
Coconut Prawns		13.0
asian slaw avocado salsa		
Lemon Peppered Calamari		13.0
sweet chilli coriander and lime dipping sauce		
Scallop and Chorizo		15.0
salsa verde wild rocket blistered cherry tomatoes		
Taste Platter (serves two)		21.0
kilpatrick oysters coconut prawns lemon peppered calamari		
scallop and chorizo lamb koftas		
Roast Pumpkin Gnocchi		9.0
spinach pumpkin pinenuts roasted peppers garlic cream		



All Our steaks are sourced from Nolan's Meats, Gympie, and are branded "Private Selection" Which means they are Nolan's best quality cuts & are MSA graded and 'tender-stretched' for guaranteed tenderness and eating quality.

Nolan's "Private Selection" is produced from yearling beef sourced from the Central Highlands of Queensland which has been raised on natural pasture before being grain-finished for approximately 70 days and then hand picked for superior eating quality.

Nolan's "Private Selection" is characterised by a clean, juicy taste which on eating delivers a light, crisp, succulent flavour to the palate

PREMIUM **CHARGRILLED STEAKS**

250g Rump	21.0
250g Eye Fillet	29.0
300g 'New York' Porterhouse	27.0
300g Rib Fillet	29.0
400g Rump	27.0
450g T-Bone	29.5

served with salad & chips | vegies & potato

Choose your sauce: dianne | mushroom | pepper | garlic cream (GF option) | gravy

Other sauces: jus (GF) | kilpatrick sauce 3.5

"Gourmet Garden" fresh chilli 1.0

Mustards: dijon | hot english | wholegrain

Upgrade to a Caesar Salad 2.0

STEAK TOPPERS

Oysters (2 oysters) 5.0
natural | kilpatrick

Reef up your Beef 7.0
creamy garlic sauce | prawns | calamari

Beer-battered onion rings 2.5

Prawn on a Skewer 3.0

SEAFOOD

Crispy Skinned New Zealand Salmon Fillet	24.0
smashed pink desiree potatoes broccolini blistered cherry tomato red onion beurre blanc	
Beer Battered Flathead	18.0
chips salad tartare sauce	
Grilled “Cone Bay Ocean Barramundi”	23.0
from the Bucaneer Archipelago North West Australia asian slaw wedges fresh lemon and lime	
Jampas Creamy Coconut Prawns	23.0
rice mixed seasonal vegetables 7 spices coconut cream garlic ginger onion	
Lemon Peppered Calamari	21.0
asian salad chips sweet c hilli coriander & lime sauce	
Seafood Marinara	25.0
fish calamari mooloolaba prawns green lip mussels baby octopus creamy tomato sauce rigatoni pasta	
Coconut Prawns	23.0
asian slaw avocado salsa	
Fishermans Basket	18.5
coconut prawns lemon peppered calamari beer-battered flathead chips lemon tartare sauce	

MAINS

Barkers Creek Pork Rib Cutlet w/ prawns	27.0
dauphin potato broccolini caramelised pineapple shanghai plum sauce	
Junee Gold 4 Pin Lamb Rack	29.5
sweet potato beans minted pea puree jus	

MAINS cont..

Stuffed Chicken Breast Mignon (GF option)	23.5
bacon wrapped chicken breast semi-dried tomato pesto and spinach stuffing mash potato brocollini garlic cream parmesan and cracked black pepper crisp	
Our Famous House-made Parmigiana	21.0
chicken breast smoked leg ham napolitana sauce mozzarella chips and salad	
Satay Platter	20.0
beef skewers chicken skewers prawn skewers rice pickled carrots satay sauce asian noodle salad asian sauce	
Vegetarian Stack	16.5
roasted eggplant zucchini capsicum pumpkin pesto Napoli fetta	
Roast Pumpkin Gnocchi	
spinach pumpkin pinenuts roasted peppers garlic cream	
Add smoked chicken	3.0
Guinness Lamb Pie	16.0
mashed potato peas gravy	
Creamy Chicken Pie	15.0
mashed potato and bacon top cheese garden salad	

SIDES

Bowl of Beer Battered Chips w/ choice of sauce	S	3.5
	L	6.5
Steamed Vegetables		5.5
Garden Salad white balsamic dressing	S	3.0
	L	6.0
Wedges sweet chilli sauce sour cream		7.5
Bowl of Mash choice of sauce		5.0
Bowl of rice		3.0

HOUSE-MADE PIZZAS

Caveman	beef bacon smoked chicken pepperoni house made bbq sauce	14.0
Garlic Prawn	mooloolaba prawns alfredo sauce long red chilli spinach and fresh herbs	16.0
Vegetarian Pizza	roasted vegetables fresh basil thyme	10.0
Hawaiian	ham pineapple mozzarella	13.0
Three Cheese	blue parmesan mozzarella Napoli sauce	11.0

SALADS

Caesar	poached egg bacon croutons anchovies parmesan	14.0
	with smoked chicken	19.0
	with grilled prawns	21.0
Greek	rocket olives cherry tomatoes fetta olive oil	14.0
Coconut Chicken	tom yum marinated chicken cucumber ribbons pickled carrot asian slaw toasted cashews toasted coconut	17.0
Warm Salmon Salad	mediterranean salad stuffed green olives fetta Spanish onion cucumber red wine vinaigrette house made sweet basil aioli	17.0

DESSERTS

Coconut Macaroon Stack

butterscotch sauce | vanilla cream | banana | macadamia nuts

Frangelico Brulee

berry compote | pistachio biscotti

Warm Liquid Centered Chocolate Pudding

berry compote | ice cream

Apple Turnover

spiced apple | fresh cream
served with custard

Trio of Sorbets

Ask your waiter for our flavours

All desserts are 7.5

Coffee, tea & hot chocolate 3.5

Flavoured coffee add 1.0
hazelnut | caramel | vanilla

Dessert & Coffee for 9.5

Liqueur Coffees

Spice up your coffee with your favourite liqueur add 7.0

KIDS MENU

(Designed for those under 13 years. Meals served with entrees)

Price includes a scoop of ice-cream for dessert

Kids Rib Fillet chips & salad or vegies & potato	12.5
Chicken breast fillet chips & salad or vegies & potato	11.5
Ham & Cheese Pizza	9.5
Chicken Nuggets chips & salad or vegies & potato	8.5
Battered Flathead chips & salad or vegies & potato	8.5
Grilled Barramundi Skewer chips & salad or vegies & potato	8.5
Cheese Burger and chips	8.5
Spaghetti Bolognaise	8.5
Kids Calamari battered calamari, chips and tomato sauce	8.5



Palmwoods Hotel has a fully equipped games room:
Including the latest titles in Playstation2 and Playstation3
These facilities are situated adjacent
to the undercover bistro garden

Conditions of entry to the kids play area:

The play areas are not to be used by persons over 15years

Persons utilizing the play areas are under the responsibility of the parent/guardian and must be supervised by the parent/guardian at all times.

Persons using the play area do so at their own risk. Hotel management and staff assume no responsibility for injury or damage.

No food or drink is allowed in the play areas

WINE LIST

Sparkling

Jacobs Creek NV Pinot Chardonnay 200ml	<i>S.E Aust</i>	\$8.50
Jacobs Creek Sparkling Moscato 200ml	<i>S.E Aust</i>	\$8.50
Jacobs Creek Sparkling Rose 200ml	<i>S.E Aust</i>	\$8.50
Barossa Belle	<i>Barossa</i>	\$24.00
Red Bank Emily	<i>King Valley</i>	\$30.00
Lindauer Fraise	<i>New Zealand</i>	\$35.00
Lindauer Brut Cuvee	<i>New Zealand</i>	\$35.00

White

		Glass	Bottle
Skuttlebutt Savvy Sauvignon Blanc	<i>Margaret River (low Alcohol)</i>	\$7.50	\$34.00
Barossa Belle Chardonnay	<i>Barossa</i>	\$6.00	\$25.00
Jacobs Creek Reserve Chardonnay	<i>Barossa</i>		\$35.00
Tamburlaine Chardonnay	<i>Orange, NSW</i>		\$28.00
Goundrey Unwooded Chardonnay	<i>Margaret River</i>	\$7.00	\$30.00
Bay of Stones Sauvignon Blanc	<i>SE Aust.</i>	\$6.00	\$25.00
Kapuka Sauvignon Blanc	<i>Marlborough, NZ</i>	\$7.00	\$30.00
Brancott Estate Sauvignon Blanc	<i>Marlborough, NZ</i>		\$32.00
Tamburlaine Sem. Sav. Blanc	<i>Orange, NSW</i>	\$6.50	\$28.00
Skuttlebutt Sem. Sav. Blanc	<i>Margaret River</i>		\$34.00
Tamburlaine Verdelho	<i>Orange, NSW</i>	\$6.50	\$28.00
Brown Brothers Crouchen Riesling	<i>Victoria</i>	\$7.00	\$30.00
Domain Ruth Miller Riesling	<i>Barossa</i>		\$32.00
Stoneleigh Pinot Gris	<i>Marlborough, NZ</i>	\$8.50	\$38.00

Red

		Glass	Bottle
Barossa Belle Shiraz	<i>Barossa</i>	\$6.00	\$25.00
Tamburlaine Organic Shiraz	<i>Orange, NSW</i>		\$28.00
Jacobs Creek Reserve Shiraz	<i>Barossa</i>	\$8.00	\$35.00
Songlines Shiraz	<i>McLaren</i>		\$38.00
Tamburlaine Cabernet Sauvignon	<i>Orange, NSW</i>		\$28.00
De Bortoli Cabernet Sauvignon	<i>Limestone S.A</i>	\$6.00	\$25.00
Jacobs Creek Reserve Cabernet Sauv .	<i>Coonawarra</i>	\$8.00	\$35.00
Hedonist Cabernet Sauvignon	<i>McLaren</i>		\$38.00
Bay of Stones Merlot	<i>SE Aust</i>	\$6.00	\$25.00
Domain Barossa Merlot	<i>Barossa</i>	\$7.50	\$32.00
Grant Burge Cabernet Sauvignon Merlot	<i>Barossa</i>	\$8.00	\$34.00
'Benchmark' by Burge Cabernet Shiraz	<i>Barossa</i>		\$30.00
Domain 'The Toddler' GSM	<i>Barossa</i>	\$7.50	\$32.00
Brancott Estate Pinot Noir	<i>South Island, NZ</i>	\$7.50	\$32.00

Ports/ Fortifieds

Galway Pipe	\$6.00
Grant Burge Aged Tawny	\$4.00
Stones Green Ginger Wine	\$3.00

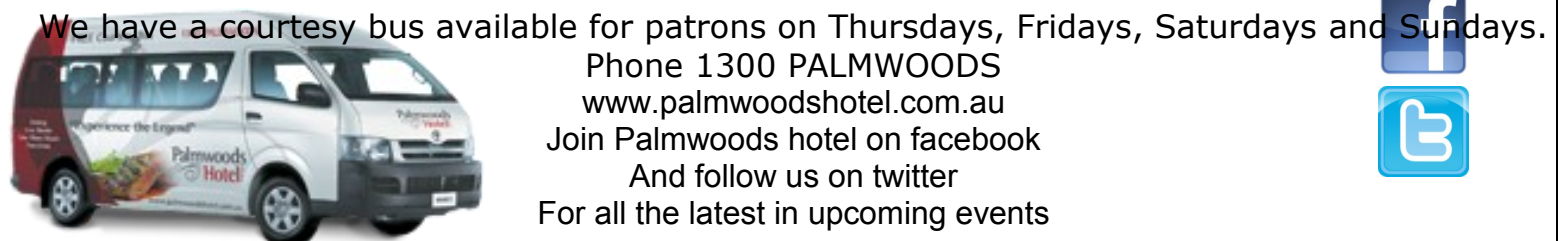
WHAT'S ON AT PALMWOODS HOTEL IN THE SPORTS BAR

Monday	7pm	friendly pub poker
Tuesday	4.30pm to 5.30pm 5.30pm to 6.30pm	bar members draw happy hour
Wednesday	4.30pm to 5.30pm 5pm to 6pm 6.30pm 7.30pm	toss the boss pokie members draw jag the joker comedy trivia
Thursday	5pm to 6pm 7pm 8pm	pokie members draw pool comp karaoke
Friday	4pm to 5pm 5pm to 6pm 5pm to 6pm 8pm to 12mn	raffles pokie members draw happy hour live band or DJ
Saturday	12pm to 2pm 12pm to 5pm 1pm to 2pm 4pm to 5pm 8pm to 12mn	raffles TAB losers draw happy hour pokie members draw live band
Sunday	1pm to 2pm 1pm to 3pm 1pm to 5pm 5pm to 6pm	happy hour fishing club raffles solo or duo live music second Sunday of the month pokie members \$500 draw

PALMWOODS HAS GOT THE BLUES

FOR SOME OF AUSTRALIAS BEST BLUES ARTISTS

- *1st Saturday of the month from 8pm—Roots, Beats, and Special Treats*
- *3rd Saturday of the month from 5.30pm—Palmwoods has got the BLUES*
- *Last Sunday of the month— blues jam with the blue monks*



We have a courtesy bus available for patrons on Thursdays, Fridays, Saturdays and Sundays.

Phone 1300 PALMWOODS

www.palmwoodshotel.com.au

Join Palmwoods hotel on facebook

And follow us on twitter

For all the latest in upcoming events



Yes we do functions!

Please contact our Function Manager at the Palmwoods Hotel Bistro and let us help you create the perfect function.

Weddings, Birthdays, Anniversaries,
Staff Parties, Farewells, Executive Meetings,
Christmas Parties & all group bookings

Ph: 07 5445 9003

or

1300 PALMWOODS

Email: functionmanager@palmwoodshotel.com.au

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