

THE PALM

3 COURSE
SET MENU
WITH A DRINK

\$59 PER PERSON
MIN 2 PERSONS

EAST
SIDE
Social

SHARED PLATTER

Arancini Balls (V)

Our signature hand rolled arancini balls stuffed with Napoli sauce & mozzarella.
Home made since 2012.

Vegetarian Spring Rolls (V+)

Corn Ribs (V) (G)

Charred corn with Parmesan, house seasoning & chipotle mayo.

DRINK SELECT ONE PER PERSON

Cocktails

Aperol Spritz
Hugo Spritz

House Wines

Red/White/Sparkling/Rosé/Prosecco

Pot of House Beer or Cider

Non-Alcoholic Beer or Wine

Soft Drinks & Juices

(V) Vegetarian (V+) can be made Vegan (G) Gluten free (N) Contains Nuts
(A) Australian (I) International (M) Mixed Origin

All our dishes may contain traces of soy, gluten and nuts. All fried gluten free items are cooked in their very own fryers, however please note we have a shared kitchen so cross contamination may occur.

MAIN SELECT ONE PER PERSON

250g Porterhouse Steak

Gippsland Angus, grain-fed, wet-aged, 250g Porterhouse steak.
Served with fries and mixed leaf salad.
*Select from peppercorn sauce (g), mushroom sauce (g),
Bernaise sauce or red wine jus (g)*

Classic Parma 'N' Fries (G)

A free range, hormone free chicken breast fillet, breaded with gluten free breadcrumbs, topped with a home made Napoli sauce and mozzarella. Served with our signature secret seasoned fries and salad.

Ginger Beer Fish 'N' Chips (G) (A)

New Zealand Blue Whiting coated in a rosemary and ginger beer batter. Served with our signature secret seasoned fries, salad and tartare sauce.

Bacon Cheeseburger

An Australian grain-fed beef patty with bacon, lettuce, tomato, cheese, pickles, American mustard and our special sauce on a toasted burger bun.

Garden Party Burger (V)

A veggie patty with cheese, lettuce, tomato, our home-made beetroot chutney, and vegan mayo on a toasted vegan friendly beetroot bun. Served with our Secret Seasoned Fries.

* FOR VEGAN OPTION replace cheese with vegan cheese.

DESSERT ALTERNATING

Milk Chocolate Ganache (V)

New York Style Biscoff Cheesecake (V)

ICE CREAM available for Gluten free / Vegan guests on request.