THE ROYAL PALM

3 COURSE
SET MENU
WITH A DRINK

$79 PER PERSON
MIN 2 PERSONS

SHARED ENTRÉE

Mushroom Arancini Balls (V)
Our signature hand rolled arancini balls stuffed with mushrooms, truffle oil & mozzarella.
Home made since 2012.

Buffalo Tender Bites (G)
Local chicken tender bites sautéed in a traditional buffalo sauce served with a house made blue cheese sauce and celery sticks on the side.

Fried cauliflower with sticky sauce (V)
Crumbed fried cauliflower with our home made spicy sticky sauce.
FOR VEGAN OPTION (V+) remove sticky sauce.

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

MAIN SELECT ONE PER PERSON

350g Scotch Fillet (G)
350G Gippsland Angus, grain-fed, wet-aged beef scotch fillet, sautéed almonds & green beans.
Select from peppercorn sauce (g), mushroom sauce (g), Bernaise sauce or red wine jus (g)

250g Eye Fillet
250G Gippsland Angus, grain-fed, wet-aged beef eye fillet served with sweet potato fries and salad.
Select from peppercorn sauce (g), mushroom sauce (g), Bernaise sauce or red wine jus (g)

Condiments Horseradish | Hot English mustard | Dijon mustard | Wholegrain mustard.

The Eastside Wagyu Cheeseburger
A Australian grain-fed beef patty with lettuce, tomato, Gruyere cheese, pickles & our exclusive Pink Mumm Champagne mayo on a toasted brioche burger bun. Served with secret seasoned French fries.

Tasmanian Pan Seared Salmon (A)
Crispy skin pan-seared salmon on a bed of freekeh and vegetable salad with citrus crème fraîche dressing.

Barramundi (G) (A)
Australian pan-fried barramundi fillet. Served with our secret seasoned fries, salad and tartare sauce.

Veggie Patch Halloumi (V) (N)
A bed of freekeh and wild black rice mixed with roasted pumpkin, zucchini, red onion, toasted pepitas, almonds, currants, cranberry & honey mustard dressing, natural yoghurt and pico verde

* VEGAN OPTION (V+) remove halloumi & yohgurt
  - replace with crispy cauliflower & vegan dressing

SHARED SIDES

Truffle Fries And Mixed Leaf Salad

DESSERT ALTERNATING

Milk Chocolate Ganache (V)

New York Style Biscoff Cheesecake (V)

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

EAST SIDE *Social*

(V) Vegetarian (V+) can be made Vegan (G) Low in Gluten (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.