

BREADS

Toast – sourdough or soy & linseed (two pieces) choice of berry jam, peanut butter, vegemite, honey or Nutella - <i>gluten free bread available</i>	9
Toasted walnut & raisin bread with honey butter	14
Banana bread – with sweetened mascarpone	19
Croque Madame – French ham & cheese toast with fried egg	27
Bacon & egg roll – house-made tomato chutney, BBQ sauce, milk bun	19

AVOCADO on sourdough, soy & linseed toast your choice of:

CLASSIC - smashed avocado, lemon and dukkha	18
SPRING - vine-ripened tomato, feta, basil, chilli flakes	25
PALACE - whipped ricotta, tomato, two poached eggs, rocket and Grana Padano	28

Buttermilk pancakes – caramelised banana, maple syrup, Nutella mascarpone	28
French toast – white bread, egg, berries & mascarpone cream	26

EGGS

Two free-range eggs – poached, scrambled, or fried - <i>gluten free bread available</i>	22
Eggs Benedict – English muffin with poached egg & choice of gypsy ham or smoked salmon, served with Hollandaise	28
Eggs Florentine – English muffin with poached eggs, spinach & Hollandaise	26

OMELETTES

Served with sourdough or soy & linseed - <i>gluten free bread available</i>	
Gypsy ham & Manchego cheese	26
Spanish – chorizo, saffron potato, roast red pepper, spinach	28
Vegetable – feta, tomato, saffron potato, roast red pepper & spinach	25
Ricotta & fine-herb	24

HEALTHY

Breakfast bowl – smoked salmon, poached eggs, avocado, spinach, hummus, pickles, ricotta, dukkha, mixed grains, beetroot, miso dressing, soy & linseed toast	32
Mixed nut granola – Poached seasonal fruits with Greek yoghurt	22

SIDES

Bacon, buttered baby spinach, roast tomato, homemade hash brown, avocado, mushroom	7
Smoked salmon	8

Lunch

Served from 12pm

SMALL & LARGE PLATES

Heirloom tomato toast – stracciatella, zaatar, basil oil, lemon dressing	26
Seasonal vegetable quiche – fine-herb salad, aged parmesan	28
Zucchini risotto – feta cheese, olive crumb, pumpkin seeds	28
Prawn spaghetti – bisque sauce, chilli, garlic, fine-herbs	34
Salmon fish cakes – tartare sauce, green apple, fennel, cucumber salad	32
Fish & chips – beer-battered flathead, tartare sauce	32
Salad bowl – roast vegetables, avocado, feta, horseradish cream cherry tomato, beetroot & organic grains - <i>roast salmon fillet or chicken breast +13</i>	26
180g wagyu burger – lettuce, tomato, onion jam, garlic aioli, American cheese, fries, BBQ sauce	32
Chicken breast – potato gratin, aged parmesan, broccolini tahini yoghurt, gremolata	32
Pan-seared duck breast – beetroot purée, potato, cabbage salad, salsa verde	38

SANDWICHES

Served on toasted Schiacciata - a crisp Italian, olive-oil bread
Add fries + 5

Roast chicken – pine nut basil pesto, tomato, spinach, aioli, feta	26
Black forest ham – almond romesco, aged cheddar, seeded mustard, rocket	26
Smoked salmon open sandwich – cream cheese, fennel, cucumber & green apple salad, Swedish mustard dressing	29

SIDE DISHES

Salad of mixed leaves, hazelnut dressing	8
Fries	8

Dessert

All desserts	19
Chocolate fondant – raspberry coulis & vanilla ice cream	
Tart of the day - please ask waitstaff for today's selection	
Pistachio tiramisu - coffee, pistachio sponge fingers, mascarpone cream	

All menu items may contain traces of nuts, eggs, dairy & gluten. 15% surcharge applies on public holidays.
All card transactions incur surcharges as follows: credit cards 1.5%, debit cards 1%, AMEX 1.7%. One bill will be presented to the table upon completion, no multiple split bills, a maximum of two credit cards accepted per table.

Beverages

COLD DRINKS

Sparkling & still water 500ml	7
Soft drinks -	6
Coke, Coke No Sugar, Sprite, Pink lemonade, Lemon, lime & bitters	
Freshly squeezed apple juice	12
East Coast bottled juice -	6
Orange, pineapple, cranberry, grapefruit	
Milkshakes -	10
Strawberry, chocolate, vanilla, caramel	
Iced drinks -	10
Iced coffee (ice cream & cream), iced latte, iced chocolate (ice cream & cream), fruit iced tea	

HOT DRINKS

Coffee -	6/6.5
Cappuccino, flat white, latte, mocha, long black, Piccolo, macchiato, espresso	5
Hot chocolate	6/6.5
Chai latte	6/6.5
Babyccino	3
Soy milk, almond milk, oat milk, lactose-free milk, or syrups	0.5
Tea	9

Black

English Breakfast
Darjeeling
Earl Grey
Chai Indian Spice
Assam Irish
Peaches & Ginger
Paris Vanilla
Rose Floral
Spicy Cinnamon
Indulge – chocolate

Herbal

Chamomile
Organic Peppermint
Peach Fruit
Spiced Plum
Ginger & Lemon
Ginger & Turmeric
Detox Liquorice & Ginger

Green

Jasmine
Japanese Sencha
Organic Green

SPARKLING WINE

Chalkhill Sparkling, SA	12/60
Charles Pelletier Sparkling Rosé, France	15/70

WHITE WINE

The Accomplice Chardonnay, NSW	15/65
Angoves Semillon Sauvignon Blanc, SA	15/65

ROSÉ WINE

Les Peyrautins Rosé, France	16/75
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RED WINE

Svelte Shiraz, NSW	15/65
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BEER

Hahn Superdry, Heineken	13
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Light Tea

Served all day

Devonshire Tea – two buttermilk scones 25
(one plain & one with fruit), berry jam & cream,
served with a tea or coffee (*gluten free available*)

Finger Sandwiches – chef's selection of finger 26
sandwiches served with a tea or coffee.

Petit Fours – chef's selection of 4 petit fours 26
served with a tea or coffee.

Teatime

MORNING TEA - from 9am to 12pm only 40pp

Petit fours, finger sandwiches, your choice of 2 savoury items or
1 scone with berry jam & cream, served with a tea or coffee

TRADITIONAL HIGH TEA - served all day 70pp

A set selection of petit fours & savoury items, finger sandwiches,
1 scone with berry jam & cream, served with tea or coffee

SPARKLING HIGH TEA served all day 80pp

Traditional high tea served with a glass of Australian sparkling wine,
and a tea or coffee

CHILDREN'S HIGH TEA served all day 40pp

A selection of petit fours, finger sandwiches, 1x scone with berry jam
& cream, served with a hot chocolate, or soft drink, or milkshake
(Served up to 12 years)

Tea

Select ONE of the following loose-leaf teas to enjoy with your high tea or
ask our waitstaff for a recommendation.

Single Tea \$9

Black

English Breakfast
Darjeeling
Earl Grey
Chai Indian Spice
Assam Irish
Peaches & Ginger
Paris Vanilla
Rose Floral
Spicy Cinnamon
Indulge – chocolate

Herbal

Chamomile
Organic Peppermint
Peach Fruit
Spiced Plum
Ginger & Lemon
Ginger & Turmeric
Detox Liquorice & Ginger

Green

Jasmine
Japanese Sencha
Organic Green

The Palace Tea Room Wi-Fi

Name: PALACE_GUEST

Password: Guest@Palace

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