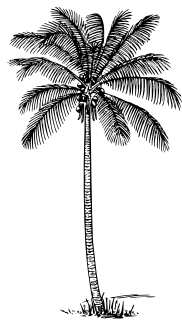


# Food Menu

PALM BAY RESORT



**Breakfast**

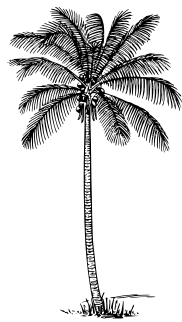
## Breakfast

### Light Breakfast

- Banana Bread** \$14.00  
Served warm with butter & a drizzle of local honey (vg)
- Sourdough Toast with Spreads** \$14.00  
Toasted sourdough with your choice of honey, strawberry jam, peanut butter, or Vegemite (vg)
- Granola Bowl** \$18.00  
Seasonal fresh tropical fruit, honey, Greek yogurt & coconut granola (vg) (gf)

### Bigger Breakfast

- Bacon & Eggs** \$19.00  
Eggs (of choice) & a generous serving of bacon on toasted sourdough
- Smashed Avocado** \$20.00  
Toasted sourdough with fresh smashed avocado, Danish feta, cherry tomato, balsamic glaze & dukkha (vg)  
Add - Egg or Bacon \$4
- Breaky Burger** \$20.00  
Toasted brioche bun with fried egg, bacon, cheese, spinach & tomato relish  
Add - Potato Rosti \$4
- Veggie Breakfast** \$22.00  
Eggs of choice, feta, mushrooms, cherry tomatoes & spinach on sourdough (vg)
- Zucchini & Haloumi Fritters** \$24.00  
Soft poached eggs, smoked salmon & tomato relish
- Eggs Benny** \$25.00  
Your choice of smoked salmon or bacon served with soft poached eggs, spinach on toasted sourdough & topped Hollandaise sauce
- Big Breakfast** \$28.00  
Eggs of choice, bacon, pork chipolata, potato rosti, mushroom, tomato & spinach medley with beans on toasted sourdough
- Extras**
- Egg, Bacon, Mushroom, Potato Rosti/Hashbrown, Pork \$4.00  
Chipolata, Tomatoes, Haloumi or Avocado
- Salmon \$7.00



**Lunch**

## Entrees

<b>Bread &amp; Butter (vg)</b>	\$8.00
<b>Marinated Olives</b>	\$9.00
Green and black kalamata olives (v) (gf)	
<b>Oysters</b>	
Natural   Served with fresh lemon (gf)	\$6 ea
Kilpatrick   Smokey bacon & Spicy Worcestershire (gf)	\$7 ea
<b>Garlic Roll</b>	\$9.00
<b>Thai Cashews</b>	\$15.00
Pan fried cashews, shallot, chili, lime & basil (gf) (v)	
<b>Fried Calamari</b>	\$18.00
Crispy fried calamari served with house aioli (gf)	
<b>Fried Cauliflower</b>	\$22.00
Fried cauliflower with spicy mayo (gf) (vg)	
<b>Whitsunday Prawns</b>	\$30.00
Fresh Whitsunday prawns served on bed of lettuce with Palm Bay House Sauce & lemon (gf)	

## Share Plates

<b>Cheese Board</b>	\$40.00
Selection of cheeses, crackers, nuts & quince paste (vg)	
<b>Charcuterie Board</b>	\$42.00
Chef's choice of cured meats, marinated olives, dried fruits & toasted sourdough	\$40.00
<b>Dessert Platter</b>	\$45.00
Chocolate dipped strawberries, nuts, cake of the day & fruits (vg)	\$48.00
<b>Seafood Tasting Plate</b>	
Whitsunday prawns, pacific oysters, smoked salmon mousse, toasted sourdough, lemon & cocktail sauce	

## Sides

<b>Hot Chips with Rosemary Salt &amp; Aioli (gf) (vg)</b>	\$12.00
<b>Crispy Onion Rings</b>	\$15.00
<b>Garden Salad (gf,v)</b>	\$15.00
<b>Sweet Potato Wedges with Sour Cream or Aioli (gf) (vg)</b>	\$16.00

## Mains

<b>Classic Caesar</b>	\$24.00
Crispy Cos lettuce, smokey bacon, shaved parmesan, roasted croutons, poached egg & house Caesar dressing	
Add Chicken Breast or Prawns	\$6.00
<b>Thai Noodle Salad</b>	\$24.00
Mixed lettuce, coriander, mint, cucumber, red onion, rice noodles with Nam Jim dressing & peanuts (gf)	
Add Chicken, Calamari or Tofu	\$6.00
<b>Palm Bay Club Sandwich</b>	\$25.00
Chicken breast, bacon, fried egg, lettuce & mayo served on sliced bread with a side of fries	
<b>Steak Sandwich</b>	\$28.00
Chargrilled rib fillet, lettuce, tomato, caramelized onion, cheddar cheese, spicy relish on sliced bread, served with a side of fries	
<b>Vegetarian Nachos</b>	\$28.00
Mexican-style beans, mozzarella cheese, guacamole & sour cream (gf,vg)	
Add Pulled Pork	\$8.00
<b>Battered Fish &amp; Chips</b>	\$32.00
Crispy Battered Barramundi with chips, salad, tartare & lemon (gf)	

## Burgers

<i>Served on toasted Brioche Bun with a side of fries.</i>	\$28.00
<b>Angus Beef</b>	
Lettuce, tomato, cheese, pickles, mustard & ketchup	
<b>Fried Chicken</b>	
Lettuce, cheese, smashed avocado, pickle, bacon & aioli	
<b>Pulled Pork</b>	
Fresh slaw & Smoky BBQ sauce	

## Desserts

<b>Dessert of the Day</b>	\$15.00
See specials board	



**Dinner**

## Starters

### Oysters

Natural | Served with fresh lemon (gf) \$6 ea

Kilpatrick | Smokey bacon & spicy Worcestershire (gf) \$7 ea

### Bread & Butter

Sourdough with whipped butter (vg) \$8.00

### Marinated Olives

Green and black kalamata olives (vg) (gf) \$9.00

### Thai Cashews

Pan fried cashews, shallot, chili, lime & basil (gf,v) \$15.00

### Sourdough & House Dips

Served warm with olive oil and balsamic vinegar, dukkah, beetroot & feta dip (vg) \$18.00

### Half Shell Sea Scallops (4)

Baked in the shell with garlic butter or coconut curry (gf) \$22.00

### Whitsunday Prawns

Fresh Whitsunday prawns served on bed of lettuce with Palm Bay House Sauce & lemon (gf) \$30.00

### Seafood Tasting Plate

Whitsunday prawns, pacific oysters, smoked salmon mousse, toasted sourdough, lemon & cocktail sauce \$48.00

## Sides

**Hot Chips with Rosemary Salt & Aioli (gf) (vg)** \$12.00

**Crispy Onion Rings (vg)** \$15.00

**Garden Salad (gf,v)** \$15.00

**Sweet Potato Wedges with Sour Cream or Aioli (gf) (vg)** \$16.00



## Mains

<b>Sri Lankan Curry (gf) (vo)</b>	
Standard	\$32.00
Chicken	\$35.00
Market Fish	\$38.00
<b>Free Range Chicken</b>	\$35.00
Roasted chicken, chorizo and corn gnocchi with sundried tomato emulsion	
<b>Palm Bay Parmy</b>	\$35.00
Panko crumbed chicken breast with house Napoli sauce, bacon, mozzarella, fresh salad, chips & house sauce	
<b>Crab &amp; Prawn Linguini</b>	\$36.00
Local prawns, blue swimmer crab, cherry tomatoes, chilli, garlic	
<b>Local Market Fish</b>	MP
Fresh local catch of the day, creamy pearl couscous risotto (gf)	
<b>Crispy Pork Belly</b>	\$42.00
Porchetta style roast pork with honey roasted carrots, hazelnut, jus (gf)	
<b>New Zealand Green Lip Mussels</b>	\$42.00
Classic French style, garlic, white wine & cream with toasted sourdough	
<b>Steaks</b>	
250G Grass Fed Eye Fillet	\$45.00
300g Rib Fillet	\$45.00
served with potatoes, market greens & Jus (gf)	
<b>Seafood Platter for Two</b>	\$250.00
<i>Pre-order required the day before</i>	
A feast for 2 includes an abundance of fresh hot and cold seafood. Fresh local prawns, local reef fish, salt & pepper calamari, Pacific oysters, French-style mussels, smoked salmon mousse served with toasted sourdough, fresh local fruits & House Sauces	
<b>Dessert of the Day</b>	\$15.00
See specials board	

## Desserts