

PALOOKA

BREADS & SNACKS

- Marinated **olives**, orange & bay leaf 12
- Hummus**, toasted macadamia, pomegranate, aleppo pepper, toasted foccacia 16
- House stretched **foccacia**, rosemary, thyme, parmesan butter 14
- White anchovy, grilled **flatbread**, ricotta, smoked tomato, nduja dressing 20
- Burrata**, pickled squash, zucchini purée 22
- Fresh **figs** & whipped ricotta, pistachio, vincotto, toasted focaccia 19
- Gluten free bread +1*

SMALLS

- Wild mushroom **arancini** (3), walnut pesto, shaved parmesan, crispy sage, aioli 23
- Saganaki**, truffle honey, lemon thyme, grapes, toasted flatbread 24
- Lightly fried **calamari**, tajin spice, rocket, pickled cucumber, fresh chilli, tartare 25
- Skewered marinated **chicken** (2), lacquered in local citrus, labneh, salsa verde 22
- Pan-fried **scallops** (4), pumpkin purée, prosciutto crunch, truffle oil 28

WHOLE TABLE EXPERIENCE

- 5 Courses 75pp
+ 3 matched wines 36pp

MEAT & FISH

- Pan-fried reef **fish**, butter mango glaze, cauliflower puree, puffed rice, pickled baby squash, zucchini, cauliflower carpaccio, paprika oil 44
- Crispy **pork belly**, celeriac soubise, confit garlic, caramelised onion, sautéed silverbeet, soy & honey vinaigrette 42
- Classic crumbed **pork** schnitzel 38
/ onion rings, celeriac remoulade, roast garlic, jus
/ napoli, prosciutto, buffalo mozzarella, fresh basil +3
house fries or paris mash
- Slow braised **lamb** shoulder, braising juices, salsa verde, flatbread, persian rice 45pp
Shared main. Select a side from below.

GRILL

- All served with onion rings, celeriac remoulade, roast garlic, jus selection of mustards and your choice of house fries or paris mash
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|---------------------|---------|-----------|-------------------|------|----|
| Snowy Mountains NSW | Mb 3-5 | grass fed | Sirloin | 300g | 51 |
| Snowy Mountains NSW | Mb 3-5 | grass fed | Rib Eye | 350g | 55 |
| Tablelands QLD | 150 day | grass fed | Eye Fillet | 250g | 53 |

MARKET & SIDES

- House **fries**, rosemary sea salt, aioli 14
- Waldorf **salad**, chopped lettuce, celery, apple, walnuts, blue cheese 16
- Charred **carrots**, salted lemon, toasted almonds, whipped ricotta 17
- Grilled **broccolini**, garlic, chilli, lemon butter sauce 15
- Paris **mash**, garlic, olive oil 14

PALOOKA

PASTA

- Potato **gnocchi**, forest mushroom, garlic, onion, parmesan cream, enoki crisp 35
- Pulled pork ragout, **malfadine**, ricotta salata, hazelnut crunch 37
- Pesto **rigatoni**, pork & fennel sausage, brocolini, chilli, herb gremolata 36
- Prawn **linguine**, cherry toms, fermented chilli butter, lemon, fragrant herbs 39

Gluten free pasta +1

PIZZA

Our dough undertakes a long fermentation and slow proof. Our pizzas are baked at 400°C in our Italian made Marana Forni clay dome oven. The end product is a moist, light crusted, beautifully blistered pizza that is easy to digest. It may not be traditional but it's a style we love.

Our pizza chefs are happy to accommodate any changes or modifications to the menu

Margherita *tomato base*, mozzarella, parmesan, basil, basil oil 24

Capricciosa *tomato base*, mozzarella, ham, mushrooms, olives, artichoke, basil 30

Diavola *tomato base*, buffalo mozzarella, gorgonzola, padron peppers, spicy salami, chilli flakes, oregano 28

Vesuvio *tomato base*, anchovies, mozzarella, capers, olives, oregano, garlic oil 29

Alba *tomato base*, mozzarella, pork sausage, truffle pecorino, rosemary oil 31

Prosciutto *tomato base*, prosciutto, mozzarella, rocket, shaved parmesan 30

Hawaiana *tomato base*, pineapple, ham, mozzarella 27

Gamberi *tomato base*, local prawns, mozzarella, cherry toms, chilli flakes, parsley, lemon 32

Verde *broccoli cream*, broccoli, mozzarella, caramelised onion, fennel, caramelised onion, sharp cheese, pine nuts, chilli flakes 31

Tartufata *white base*, mushrooms, mozzarella, parmesan, truffle oil 31

Patate *white base*, spicy pork sausage, roasted potato, red onion, mozzarella, rosemary oil 29

Gluten Free Base +3

Vegan Cheese +2

5% Surcharge on Weekends