

# PALOOKA

## BREADS & SNACKS

- Orange & bay leaf marinated **olives** 12
- Appellation **oyster**, local citrus gin, fresh lemon 5.5
- Our **focaccia**, chef's accompaniment 5.5pp
- Wood fired **flat bread**, bone marrow butter, parmesan 15
- Hummus**, cucumber, sumac, toasted focaccia 17
- Saganaki**, truffle honey, thyme, grapes, toasted flatbread 24

## SMALLS

- Seared **scallops** (4), celeriac purée, oyster foam, spring onion 28
- Tuna tartare**, orange, saffron beurre blanc, green oil, herbs 28
- Salt cod **croquettes** (3), white anchovy, tomato relish 24
- Skewered **pork neck** (2), smoked citrus butter, labneh, salsa verde 23
- Lightly fried **calamari** & zucchini, lemon thyme spice, yuzu tartare 25

## WHOLE TABLE EXPERIENCE

- 5 Courses 75pp
- + oysters 5pp | + 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
- Pork schnitzel**, onion rings, celeriac remoulade, roast garlic, jus house fries or paris mash 38
- Slow braised **lamb** shoulder, braising juices, salsa verde, flatbread, persian rice 45pp  
*Shared main, served with waldorf salad*

## GRILL

- All served with onion rings, celeriac remoulade, roast garlic, jus selection of mustards and your choice of house fries or paris mash
- |                     |         |           |                   |      |    |
|---------------------|---------|-----------|-------------------|------|----|
| Snowy Mountains NSW | Mb 3-5  | grass fed | <b>Sirloin</b>    | 300g | 54 |
| Snowy Mountains NSW | Mb 3-5  | grass fed | <b>Rib Eye</b>    | 350g | 58 |
| Tablelands QLD      | 150 day | grass fed | <b>Eye Fillet</b> | 250g | 56 |

## MARKET & SIDES

- Roasted **cauliflower**, sesame yoghurt, almond gremolata 17
- Market greens**, Mareeba black garlic dressing 16
- Truffle **chips**, pecorino, herb salt 15
- Waldorf salad**, chopped lettuce, celery, apple, walnuts, blue cheese 18

# PALOOKA

## PASTA

Prawn **linguine**, cherry toms, fermented chilli butter, lemon, fragrant herbs 39

Pork & veal ragu, **pappardelle**, pecorino, almond gremolata 37

Potato **gnocchi**, forest mushroom, garlic, onion, parmesan cream, enoki crisp 35

Pork & fennel sausage, **rigatoni**, vodka sauce, herb panagrattata 36

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

**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