

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

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

SALADS

- Waldorf** salad, chopped lettuce, celery, apple, 27
candied walnuts, grapes, blue cheese
- Foraging** salad, cherry tomatoes, spinach, lentils, sunflower sprouts, dates, grilled 29
haloumi, avocado, toasted nuts & seeds, red onion, fried chickpeas, white bean puree
- Caesar** salad, baby cos, soft boiled egg, smoked bacon, herb croutons 28
shaved parmesan, anchovies, classic dressing
- Chicken breast +6 Smoked salmon +7 Calamari +6*

MEAT & FISH

- Crumbed **reef fish**, caper butter, dill, celeriac remoulade, lemon, side salad 34
- Cheeseburger**, brioche bun, cider braised onions 29
gruyere, butter lettuce, burger sauce
- Pork schnitzel**, onion rings, celeriac remoulade, roast garlic, jus 38
- Slow braised **lamb**, toasted flatbread, smoked labneh, salsa verde, 31
cucumber, mint, pickled onion
- All served with house fries and garlic aioli*

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

PIZZA AVAILABLE: Wednesday & Thursday 2:30PM-9PM, Friday & Saturday 12PM-9PM, Sunday 12PM-3PM

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