

PALOOKA

BREADS & SNACKS

Orange & bay leaf marinated **olives** 12

Appellation **oyster**, bloody mary granita, lemon 5.5

Our **focaccia**, chef's accompaniment 6pp

Smoky **baba ganoush**, chilli crisps, pomegranate, dukkha, focaccia 19

Saganaki, truffle honey, thyme, grapes, toasted flatbread 32

Wood-fired 'puffed' **flat bread**, young ricotta, smoky tomato, chives 24

(Available Wed - Sat only)

SMALLS

Seared **scallops** (4), celeriac purée, oyster foam, spring onion 31

Beetroot & gin cured **yellowfin tuna**, citrus buttermilk, radish, pepper flake 32

Confit duck **croquettes** (3), bechamel, cherry jam, pickled chilli 26

Octopus skewer, squid ink leek puree, nduja crumb, pickled cucumber, herb oil 17

Lightly fried **calamari** & zucchini, lemon thyme spice, yuzu tartare 29

WHOLE TABLE EXPERIENCE

4 Courses 85pp

+ oysters 5pp | + 3 matched wines 45 pp

MEAT & FISH

Pan-fried goldband **snapper**, lemon myrtle, white wine reduction, sauté greens, onion & caper salad, chilli oil 47

Crispy **porchetta**, leek & onion soubise, confit garlic, crispy leek, sauté silverbeet, red wine & thyme jus 45

Chicken **cotoletta**, radicchio, gem lettuce, heirloom tomatoes, lemon mustard dressing, pecorino, paris mash or chips 40

Slow braised **lamb** shoulder, braising juices, salsa verde, flatbread, persian rice
Shared main, minimum 2 people, served with waldorf salad 49pp

GRILL

Served with onion rings, celeriac remoulade, garlic emulsion, jus,
Marco's mustard & paris mash or chips

Pinnacle Beef Great Southern	Mb 3-5	grass fed	Sirloin	28Ogrm	63
Pinnacle Beef Great Southern	Mb 3-5	grass fed	Rib Eye	30Ogrm	66
Bass Strait Victoria	Mb 3-5	grass fed	Eye Fillet	25Ogrm	69

MARKET & SIDES

Roasted **cauliflower**, sesame yoghurt, almond gremolata 18

Market greens, Mareeba black garlic dressing 18

Truffle **chips**, pecorino, herb salt 16

Waldorf salad, chopped lettuce, celery, apple, walnuts, blue cheese 19

5% Surcharge on Weekends

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 36
- Pork & fennel sausage, **rigatoni**, vodka sauce, herb panagrattata 38

Gluten free pasta +1

PIZZA

CLASSIC

- Margherita**, *Tomato base*, fior di latte mozzarella, basil leaves, extra-virgin olive oil 25
- Diavola**, *Tomato base*, fior di latte mozzarella, calabrian salami, nduja 'spreadable spicy salami', basil 31
- Capricciosa**, *Tomato base*, fior di latte mozzarella, ham, mushrooms, artichokes, black olives 33
- Prosciutto**, *Tomato base*, fior di latte & buffalo mozzarella, prosciutto, cherry tomatoes, basil 35
- Gamberi**, *Tomato base*, fior di latte mozzarella, prawns, semi-dried tomatoes, parsley, chilli flakes 36

PIZZA

- Vesuvio**, *Tomato base*, fior di latte mozzarella, anchovies, olives, capers, parsley, garlic oil 30
- Hawaiana**, *Tomato base*, fior di latte mozzarella, ham, pineapple, basil 29

SPECIALTY

- Butcher's Pizza**, *Vodka sauce*, fior di latte, pepperoni, sausage, nduja, smoked mozzarella 34
- Patate**, *White base*, fior di latte, roasted potato, Italian sausage, red onion, blue cheese, rosemary 33
- White Forest**, *White base*, fior di latte & smoked mozzarella, truffle pesto, prosciutto, parmesan, black pepper 35
- Tartufata**, *White base*, fior di latte, mushrooms, parmesan, pecorino, truffle oil, black pepper 32
- Four Cheese**, *White base*, fior di latte & smoked mozzarella, parmesan, gorgonzola blue, honey 30

Gluten Free Base +3

Vegan Cheese +2

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