



THE PALACE HOTEL  
BROKEN HILL

# Welcome

THANK YOU FOR JOINING US

THE PALACE HOTEL, WHICH WAS BUILT IN 1889, ORIGINALLY AS A COFFEE PALACE. IT IS RECOGNISED ON THE FEDERAL AND STATE HERITAGE REGISTER

MANY OF ITS COLOURFUL MURALS WERE PAINTED BY INDIGENOUS ARTIST, GORDON WAYE. THEY WERE COMPLETED WELL BEFORE THE HOTEL'S STARRING ROLE IN 'PRISCILLA QUEEN OF THE DESERT'

THE HOTEL CURRENTLY HOLDS AUSTRALIA'S ONLY ALL YEAR ROUND TWO UP LICENCE WHICH RUNS EVERY FRIDAY FROM 9PM

*"The Palace Hotel...Where everything is a little bit different"*



## ENTREES

GARLIC BREAD 4 Slices \$4.50

CHEESY GARLIC BREAD 4 Slices \$6.00

MARINATED OLIVES \$5.50

HOUSEMADE SHANGHAI ROLL (x3) \$12.50

Asian spiced minced pork, rolled in rice flour wrapper  
served w/ sweet chilli sauce

PANKO CRUMBED BRIE \$11.50

Served w/ julienne beetroot and pears, finished w/ a balsamic glaze

SOFT SHELL CRAB \$14.50

Served in a Sweet & Spicy Sauce w/ Asian Salad

SPICY CHICKEN WINGS (GF) \$12.50

PAN SEARED JUMBO SCOLLOP (x3) \$13.50

On a Rocket salad w/ julienne carrots, wakami, red radish  
& lemon vinaigrette

ASSORTED ASIAN DUMPLINGS (x6) \$10.50

Steamed & Served with Soya, Garlic & Chilli dipping sauce

BRUSCHETTA \$11.50

Toasted Turkish Bread topped w/ marinated tomato & bocconcini

PRAWN TWISTERS (x6) \$12.50

Served w/ sweet chilli dipping sauce

TRIO DIPS (GF Option Avail) \$16.50

House made dips served with crusty Turkish bread

PALACE CHEESE BOARD Half \$16.50 Full \$33.50

Vintage Cheddar, Brie & Blue Vein cheese served  
w/ fresh & dried fruits, nuts & water crackers

*Wine recommendation One Ball Chardonnay or Shy Pig SavBlanc*

GRAZING PLATE (GF Option Avail) \$29.50

Selection of Italian Cold Cuts- Prosciutto, Salami, Dried Italian Sausage,  
Marinated Olives, Marinated Baby Mozzarella, House Made Dip,  
Semi-Dried Tomatoes Served w/ Crusty Turkish Bread

*Wine recommendation Mitolo Rosé or Cockscomb CabSav*



## SUSHI (GF)

(Subject to availability)

*Minimum order: 4 pieces from Sushi selection  
All served with Kikkoman Dipping Sauce,  
Fresh Lemon & Wasabi*

EBI \$4.50ea King Prawn

MAGURO \$3.50ea Fresh Tuna

SAKI \$3.50ea Smoked Salmon

KANI \$2.50ea Crab Stick

## MAKKI ROLLS (GF)

(Subject to availability)

CALIFORNIA \$12.00 (6pc)

Surimi Prawn Stick, Mango, Avocado & Fresh Seaweed Rolled w/ Sushi  
Rice & Roasted Seaweed

EBI \$10.50 (6pc)

King Prawns Rolled w/ Sushi Rice & Roasted Seaweed

MAGURO \$10.50 (6pc)

Fresh Tuna Rolled w/ Sushi Rice & Roasted Seaweed

SAKI \$10.50 (6pc)

Smoked Salmon Rolled w/ Sushi Rice & Roasted Seaweed

KANI \$10.50 (6pc)

Synthetic Crab Stick Rolled w/ Sushi Rice & Roasted Seaweed

SUSHI FESTIVAL Half \$ 18.50 Full \$36.50

(Subject to availability)

Mixed Platter of Sushi and Makki Rolls Served  
w/ Kikkoman Dipping Sauce,  
Fresh Lemon Wedges & Wasabi

Full Serve Approx. 20-25 Pieces Serves 3-4

Half Serve Approx 10-12 Pieces Serves 1-2

GF- Gluten Free

V- Vegetarian

V3



## MAINS

BBQ PORK RIBS \$29.50

Served w/ Roasted root veg & corn on the cob  
finished with a Sticky Asian BBQ sauce  
*Drink Recommendation Bulmers Apple Cider*

SQUID (South Aust) (GF Opt) \$30.50

Stuffed w/ Asian seasoned pork, sautéed in butter.  
Served w/ Crunchy Asian Salad & teriyaki sauce  
*Wine Recommendation Yealands Gwertztraminer*

LAMB RUMP (GF) \$30.50

Served w/ potato mash, seasonal veg & lamb mint jus  
*Wine Recommendation Bullant CabMerlot*

HERB CRUSTED ATLANTIC SALMON (GF Opt) \$29.50

Served w/ CousCous stuffed capsicum,  
seasonal roast veg & lemon herb butter  
*Wine Recommendation Babydoll SauvBlanc*

FREE RANGE CHICKEN BREAST (GF) \$27.50

Stuffed w/ baby spinach & cheese. Served w/ potato mash, seasonal  
veg & topped w/ a creamy pesto sauce  
*Wine Recommendation Spring Seed 4Oclock Chardonnay*

TIGER PRAWN TEMPURA \$28.50

Served w/ crunchy Asian salad, prawn crackers & tempura sauce  
*Wine Recommendation Endless Summer Pinot Grigio*

CURRY OF THE DAY \$25.50

Please ask our wait staff for today's selection  
*Wine Recommendation Willows Riesling*

Commented [EL1]:

SCOTCH FILLET STEAK (250g) (GF) \$32.50

Served with roast vegetables & broccolini and your choice sauce below  
*Wine Recommendation Bernoota ShirazCab or Bullant CabMerlot*

PORTERHOUSE STEAK (250g) (GF) \$29.50

Served w/ potato mash and seasonal veg. and your choice sauce  
*Wine Recommendation Bullant Shiraz*

SAUCE OPTIONS FOR STEAKS:

Mushroom, Peppercorn, Gravy,  
Herb Butter, Garlic Cream, Beef Jus, Creamy Pesto or  
Creamy Garlic Prawn (+\$7.5)

V3

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## PASTA & NOODLES

ASIAN STIR-FRIED NOODLES \$23.50 Vegetarian \$19.50  
Hokkien Noodles w/ stir fry veg, Calamari, Prawn & Pork  
in an Oyster sauce

*Drink Recommendation Prancing Pony Achtung Helles Lager*

CALAMARI SPAGHETTI \$22.50 (GF opt)  
Chilli, Garlic and Calamari tossed in olive oil &  
topped with parmesan cheese

*Wine Recommendation Mitolo Jester Rosé*

SPAGHETTI BOLOGNAISE \$21.50 (GF opt)  
Rich Tomato Based Sauce Topped  
w/ Shaved Parmesan Cheese

*Wine Recommendation Yealands Pinot Noir*

## SALADS

(GF) (V)

MIXED LEAF SALAD \$10.50

With Julienne carrots, capsicum, cucumber & cherry tomatoes  
finished w/ a French dressing.

BABY SPINACH & ROCKET \$11.50

With roasted pinenuts, red radish &  
finished w/ a balsamic dressing.

SIDE SALAD \$5.50

Mixed green leaf served w/ Julienne carrot, capsicum, cucumber  
& cherry tomatoes w/ Balsamic dressing

ALL SALADS OPTIONAL WITH  
CHICKEN ADD \$6.50  
PRAWN ADD \$8.50

## SIDES

WEDGES SIDE \$6.50 BOWL \$9.50  
Plus SOURCREAM & SWEET CHILLI Add+\$2

SHOESTRING FRIES SIDE \$4.50 BOWL \$6.50  
Served w/ Tomato sauce Dipping Sauce

CAJUN FRIES SIDE \$6.50 BOWL \$8.50  
Served w/ Aioli Dipping Sauce

MASHED POTATO (GF) (V) \$5.50

ROASTED ROOT VEG (GF) (V) \$5.50

STEAMED JASMINE RICE (GF) (V) \$3.50

## KIDS CORNER

FISH & CHIPS \$12.50  
Served w/ Tomato Sauce

SPAGHETTI BOLOGNAISE \$12.50

CHICKEN NUGGETS w/ chips \$ 8.50

CHICKEN TENDERS w/ chips \$12.50

KIDS SUNDAE \$3.50  
One scoop of Vanilla Icecream topped  
w/ sprinkles & your choice topping;  
Chocolate, Caramel or Strawberry



## DESSERTS

BAKED ALASKA (GF) \$11.50

Strawberry, Chocolate & Vanilla ice-cream topped  
w/ caramelised meringue

AVOCADO CHEESECAKE \$12.50

Smooth & Creamy with a hint of avocado,  
Topped w/ Chantilly Cream & Strawberry garnish

SWEET CRÈME CARAMEL (LECHE FLAN ) (GF) \$6.50

Traditional Filipino Custard Desert  
Topped w/ Layer of Soft Caramel

AFFOGATO SINGLE SHOT \$9.00 DOUBLE SHOT \$12.00 (GF)

Shot of Rich Espresso Coffee Poured over  
Creamy Vanilla Ice Cream

LIQUEUR AFFOGATO (GF) \$15.00

Glam it up w/ Baileys, Kahlua or Frangelico.  
Beautiful Flavours for Something Really Special

BIG NUT SUNDAE \$11.50

3 delicious scoops of vanilla icecream topped w/  
crushed nuts & drizzled with your favourite topping.  
Choice of Topping : Strawberry, Chocolate or Caramel

KIDS Sundae \$3.50

Icecream w/ sprinkles & choice topping; Choc, Caramel or Strawberry

## DIETRY REQUIREMENTS & ALLERGIES

Guests' dietary requests such as non-dairy OR GLUTEN FREE allergies  
etc. are always our concern.

Please ensure you inform our wait staff so that the chef can  
accommodate your needs.

*Please note that any such requests may take longer to facilitate and  
may mean your tables meals may take longer than normal*

GF- Gluten Free  
V- Vegetarian

\* = Available by the glass



Vintages are subject to  
change without notice

## SPARKLING

|  |            |
|--|------------|
| * Tempus Two Copper Moscato.....                           | \$8/\$36   |
| * Guardian Angel Piccolo 200ml Chardonnay Pinot Noir ..... | \$9.9      |
| * Shy Pig Brut Cuvee .....                                 | \$5.5/\$24 |
| Banrock Station Pink Moscato .....                         | \$20       |
| Madam Coco NV France Champagne.....                        | \$39       |
| Tempus Two Silver Series Pinot Chardonnay .....            | \$45       |
| Moet Imperial French Champagne.....                        | \$98.5     |
| Veuve Clicquot NV Brut Champagne .....                     | \$145      |

## WHITE

|  |            |
|--|------------|
| *Shy Pig Sauvignon Blanc 2015.....                                     | \$5.5/\$24 |
| * Yealands Babydoll SavBlanc NZ 2015.....                              | \$8.5/\$39 |
| Palace Hotel Semillon Sauvignon Blanc <i>SthEastAust</i> .....         | \$24       |
| * Endless Summer Pinot Grigio <i>1<sup>st</sup> Drop SA 2016</i> ..... | \$9.5/\$46 |
| * Yealands Gewürztraminer NZ 2011.....                                 | \$8.5/\$39 |
| BK Gewürztraminer <i>Adelaide Hills 2012</i> .....                     | \$41       |
| * Willows Riesling <i>Barossa 2016</i> .....                           | \$7.5/\$34 |
| * 4 O'clock Chardonnay <i>Organically Grown SA 2015</i> .....          | \$7.5/\$34 |
| BK One Ball Chardonnay <i>Adelaide Hills 2015</i> .....                | \$45       |
| Lake Breeze Reserve Chardonnay <i>SA 2014</i> .....                    | \$52       |

## REDS

|  |            |
|--|------------|
| * Criminal Minds Shiraz <i>RiverlandSthAus 2015</i> .....          | \$5.5/\$24 |
| * Bullant Shiraz <i>Langhorne Creek SA 2014</i> .....              | \$7.5/\$34 |
| * Mitolo Sangiovese Rose <i>McLaren Vale 2015</i> .....            | \$8.5/\$39 |
| * Bullant Cabernet Merlot <i>Langhorne Creek SA 2014</i> .....     | \$7.5/\$34 |
| * Cockscomb Cabernet Sauvignon <i>Organically Grown 2013</i> ..... | \$8.5/\$39 |
| * Yealands Pinot Noir <i>NZ 2015</i> .....                         | \$8.5/\$39 |
| Palace Hotel Shiraz <i>SthEastAus</i> .....                        | \$24       |
| Lake Breeze Bernoota Shiraz Cabernet 2013.....                     | \$43       |
| Battle of Bosworth Puritan Shiraz <i>McLaren Vale 2016</i> .....   | \$38       |
| Section 54 Shiraz <i>Langhorne Creek SA 2013</i> .....             | \$54       |
| Radford & Roennfeldt Old Vine Shiraz 2012.....                     | \$64       |
| Samuels Gorge Shiraz <i>McLaren Vale 2014</i> .....                | \$69       |
| Cirillo 1850 Vine Grenache <i>Barossa 2013</i> .....               | \$84       |

## BEERS/CIDER

Hahn Light \$4.5 | XXXX Gold & Carlton Mid \$5

VB & Tooheys Old \$6 | James Boags \$7

Corona, 150 Lashes, Heineken \$7.5 | Peroni \$8 | Guinness \$9.5

Strongbow Apple Cider \$6.5 | Rekorderlig Strawberry&Lime

Sommersby Pear Cider \$8

Prancing Pony Brewery Selection: Hopwork Orange APA / Black /IPA

## BEERS ON TAP

Confirm with wait staff

## COCKTAILS & WINE OF MONTH

Please confirm with wait staff ....

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