sample menu – items subject to availability

PALETTE

Bread with Native Café de Paris Butter *8*

entree

Dutch Crème Potato grown by Prestige *24*
Jervis Bay mussels *(A)*, sea lettuce, ice plant, sea grapes, garums

Brisbane Valley Quail farmed by Duncan *28*
Pepe Saya milk, radish, Iberico ham

Cauliflower grown by HTTP Farms *25*
verjuice, green almond, truffle, macadamia

main

Bangalow Pork Tomahawk farmed by Joe Byrne *50*
black cabbage, wattle seed mustard, muntries

Fish *(A)* Line Caught by Luke Bucholz *48*
Monsieur Paul's Sauce Veronique

Jarrahdale Pumpkin farmed by Rocky Creek *42*
warrigal, mushroom, almond

Stanbroke Sanchoku Wagyu farmed at Chinchilla Station *60*
pastrami spice, swiss, rye, sauerkraut

sides *16*

Duck Fat Roast Potatoes
Green Goddess Salad
Brussels Sprouts, hot honey, romesco sauce

dessert

Palette Souffle 22
flavours of mango sticky rice
bakedtoorder,pleaseallow20minutes

Faberge Egg 26
Little Cocoa chocolate hand made by Alicia Chapman
honey cake, condensed milk, strawberry

Montè Nardi made by the Nimbin Valley Dairy 20
truffle, lavosh, urn aged honey

Stone Fruit farmed by Messiness Farm 20
meringue, maltose, vanilla

please notify us if you have any allergies or dietary requirements

Seafood Origin Label
(A) Australia
(I) Imported
(M) Mixed