sample menu – items subject to availability

PALETTE

2026 CHRISTMAS MENU

3 Course Shared Style Menu With 3-Hour Beverage Package | $160PP

Pixel Bakery Bread
black garlic honey butter, smoked cultured butter (GFO, DFO)

ENTREE

A collection of Queensland seafood (GF, DF)
Gold Coast Prawns (*A*)
Moreton Bay Oysters (*A*)
Hervey Bay Cuttlefish *(A)* in the style of salt and pepper
Served with:
Mignonette, Native thousand island dressing, Palette XO *(A)* sauce

MAIN

Black Angus Sirloin on the bone (GF, DFO)
Whole Northern Rivers Duck roasted with cinnamon myrtle honey (GF, DF)
Queensland Black Grouper (*A*) whole roasted (GF, DF)

SIDES

Mixed Leaves, lemon myrtle vinegarette (Veg, DF, GF)
Whole Roasted Cauliflower (GF, DFO)
Duck Fat Roasted Potatoes (DF, GF)

DESSERT

Palette trifle
Vanilla crème, tropical fruit, meringue, Davidson plum sponge (GFO)

Add ons:

Live Shucking Oyster (*A*) **Station** (GFO, DF) $12pp
Yakitori Canapes – tsukune (GFO, DFO), grilled Gold Coast prawns (*A*) (GF,DF), native thermidor oysters (*A*) $18pp

Gluten free (GF) Gluten free option (GFO) Vegetarian (V) Vegan (VG) Dairy free (DF)
Seafood Origin Label - (A) Australian, (I) Imported, (M) Mixed
Please notify us if you have any allergies or dietary requirement