

BREAKFAST

8am – 11:45am



Toasted Sourdough

or

'Bagel Boys' grilled bagel (+\$1.5)

w, the **Shady Way Spreads**

(choc-wattle-hazlenut *or* lemon curd butter *or* house jam) \$5

or creole smashed avocado & spiced labna \$8.5

or chive and jalapeño cream cheese \$6.5

Shady pecan **spelt & maple muesli** w sweet yoghurt and poached pear \$8

The usual suspect, **eggs on sourdough**, roasted tomato relish, bit o' green (rocket) \$10

Seasonal fruit w natural yoghurt & a **granola milk panna cotta** \$9.5

Grilled **corn bread w maple glazed speck**, fried egg, mushies, sour cream \$14.5

Fried green tomatoes w kale, fresh tomatillos, sweet potato, black eyed peas (*vegan & GF*) \$11

Blueberry buttermilk hotcakes w salted caramel apples, buttered popcorn parfait \$14.5

Pulled pork tacos (*two*) w chimichurri, corn tomato salsa, shredded iceberg and chipotle \$14.5

French toasted brioche soldiers, w roasted stone fruit, mandarin ice cream and lemon curd \$15

The Shady's

Death benedict, cheese pupusa, pulled pork, maple bacon, kale, poached eggs, tomato salsa & hollandaise sauce \$ 18

The Full- *What eggs? (poach/scram/fried)*

Maple glazed bacon, cheese kransky, corn salsa, mushies, grilled tomato, corn bread & hollandaise sauce \$19.5

The Vegie- *What eggs? (poach/scram/fried)*

Grilled halloumi, creole smashed avocado, thyme mushrooms, grilled tomato, pepper cress, corn bread & hollandaise sauce \$19.5

Shady Palms is a counter service venue. When you are ready, come on up to the service counter. Thank You.

Shady Palms uses Free-Range Eggs, locally sourced & organic produce wherever possible

Open Wednesday to Sunday 8am till late

LUNCH & into the EVE

Remember... "sharing IS caring"

12midday till late

Messy Palms

- Fried pickles w ranch sauce \$5.5
- Crispy polenta w blue cheese sauce (GF) \$7
- Spicy prawn toasted brioche w nam prik BBQ sauce \$9
- Handcut fried potatoes w house seasoning & chipotle mayo (GF) \$7.5
- Cheddar cheese and jalapeño pupusa's, tomato eggplant chutney \$11
- Watermelon hot wings w blue cheese sauce (GF) \$11
- Plantain, sweet corn and okra croquettes w red pepper relish \$8.5
- BBQ street corn w paprika, coriander, lime, manchego \$8
- Beef cheek empanada's w chimichurri & Tapatio (GF) \$12

Just Another Forking

- Beef albondingas (meatballs) w romesco sauce & grated manchego \$16
- Palms waldorf salad of pork belly, cos, candied pecans, fresh apple & blue cheese \$18
- Maleny pumpkin, superfood salad of seeds n' grains, crispy kale, pomegranate & yogurt \$16
(GF / Vegan Optional)

Winning "A one man show"

- Pulled pork 'cheese melt' w creole smashed avocado, chive sour cream, bitter leaf salad \$18
- 'Real' southern fried chicken w apple coleslaw & Tapatio ranch dip \$19.5
- Creole spiced swordfish steak w fennel, scorched almonds, pepper cress, watermelon salsa \$24

Subs & Burgers

- Shredded beef po boy w corn salsa, gooey cheese, caramelised onion & ranch \$13
- Mini hot dogs (3) "in the shade", nuclear pickle, American mustard, sauerkraut & coleslaw \$16
- Soft shell crab burger, shredded lettuce, pickled radish, avocado, tartare & salt n' vin crisps \$18
- Double cheeseburger w dill pickle, ranch, mustard & pickled onion \$13

How about a little something on the side:

- Apple and fennel coleslaw \$3.5
- Corn and black bean salsa \$3.5
- Hot chilli salsa \$3.5
- Fancy pants green salad \$4

Tacos (all gluten free)

Served with chimichurri, ranch,
blackbean & corn salsa

- Pork belly \$7.5 or \$14 for 2
- Swordfish \$7.5 or \$14 for 2
- Marinated okra (vegan optional) \$6 or \$11 for 2

Palms off my Sliders 'get ur own'

Served on house made brioche buns

(6.5 for 1) (11.5 for 2) (15.5 for 3)

- Spicy pulled pork, stone fruit chutney, rocket
- Wagyu beef w provolone, onion, mustard, pickles.
- Crispy fried chicken, romesco, rocket, ranch
- Fried green tomato, halloumi & chipotle

DESSERT

"Go on, you know you want to!!"

Peanut Butter & Jelly Deep Fried Ice Cream
served w salted caramel
\$10.5

Oreo cheesecake ice cream sandwich
\$12

Soft centered chocolate pudding, "drunken" poached pears, mandarin ice cream (GF)
\$16
(12 min wait)
"So, you reckon you're game?"

Toasted banana and nut bread w mascarpone
\$4.5

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Thank You.*



Breakfast Set Menu



\$25 per person

To start:

Shady pecan maple spelt granola w sweet yoghurt and cherries

With your choice of:

Grilled cornbread w maple glazed speck, fried egg, mushies, sour cream

Pulled pork soft tacos (two) w chimmichurri, corn salsa, shredded iceberg, chiptole

French toasted brioche soldiers w roasted stone fruit, mandarin ice cream, lemon curd

Fried green tomatoes w kale, fresh tomatillos, sweet potato, black eyed peas (vegan & GF)

Each meal is accompanied with either:

a Fresh Orange or Apple Juice

OR

a Salted Caramel Milkshake

**All coffees and teas will be charged at \$3 per cup
Please note that any extras will come at an additional cost**