## **BREAKFAST**

8am - 11:45am

Toasted Sourdough

or

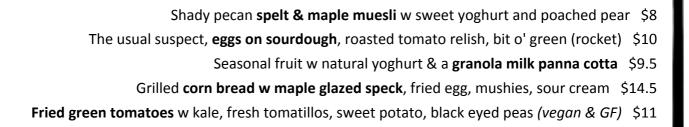
'Bagel Boys' grilled bagel (+\$1.5)

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



**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 toast**ed 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 toast**ed brioche w namprik 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 chimmichurri, 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