



Fully Licensed (BYO Wine only)

www.palazzorestaurant.com.au

The Choice for all Occasions ❖ Enquire about our Function Packages.

ENTREE

OYSTERS NATURAL GF ½ Dozen \$21.00	1 Dozen \$36.00
Served with Raspberry Vinaigrette.	
OYSTERS KILPATRICK GF ½ Dozen \$23.00	1 Dozen \$39.00
Baked with bacon and worcestershire sauce .	
OYSTERS MORNAY GF ½ Dozen \$23.00	1 Dozen \$39.00
Baked with cheese sauce and gratinated.	
ANTIPASTO serves (2) GF	\$32.00
A selection of cured meats, cheese and marinated vegetables.	
HOT PAN-FRIED OLIVES V, GF	\$9.50
With chilli and herbs.	
ARANCINI (4) V	\$16.00
Homemade rice balls lightly crumbed and fried.	
HOME MADE MEATBALLS (4)	\$16.50
Traditional tomato sauce, garlic, oregano and roasted capsicum.	
MARINATED BABY OCTOPUS GF	\$16.50
Pickled with homemade vinaigrette, celery, onion, carrot and herbs.	
SALT AND PEPPER SQUID GF available	\$21.00
Spiced and lightly fried with shallots and garlic & lime aioli.	
MUSSELS PESCATORA GF	\$28.00
Local Mussels Cooked in a rich Napoli sugo with garlic, basil and white wine.	
GRILLED SAGANAKI V	\$18.00
Grilled Greek style cheese, with EVOO and lemon.	
SPANISH CHORIZO GF	\$15.00
Sliced and grilled with roast peppers and caramelised onion	

SALADS

CAESAR	\$19.50
Coz lettuce, crispy bacon, poached egg, croutons, shaved parmesan and Mustard Dressing.	
	With Chicken \$24.50
MORROCAN CHICKEN TENDERS GF	\$24.50
Spiced chickpeas, roast bell pepper, cherry tomato, cucumber, onion mix leaf and honey mustard dressing.	
CHICKEN GREEK SALAD GF	\$24.50
Chicken Fillets with mix lettuce, tomatoes, olives, Feta cheese, red onions, olive oil & herbs.	
INSALATA BOCCONCINI e POMODORO V, GF	\$16.50
Ripe tomato, bocconcini, basil, salt flakes, cracked pepper and evoo.	
PEAR, SHAVED GRANA PADANO, ROQUETTE SALAD	\$14.50
with aged balsamic and olive oil. V, GF	
ITALIAN SALAD V, GF	\$11.50
Mix leaf, olives, tomato, cucumber and balsamic olive oil dressing	
GREEK SALAD V, GF	\$12.50
Mixed leaf salad with olives, tomatoes, cucumbers, red onions, Feta cheese, lemon, oregano and olive oil dressing.	

SIDES

ROSEMARY GARLIC POTATOES V	\$9.50
SEASONAL SAUTEED VEGETABLES V, GF	\$12.50
CREAMY MASH POTATO V, GF	\$10.00
BOWL OF CHIPS WITH AIOLI V	\$10.50

BREADS

GF available

GARLIC & HERB FOCACCIA V	\$11.00
Garlic, oregano, salt flakes, olive oil.	
GARLIC & CHEESE FOCACCIA V	\$14.50
Focaccia, garlic, mozzarella cheese, oregano.	
ROSEMARY SEA SALT FOCACCIA V	\$12.50
Italian flat bread, rosemary, sea salt, olive oil.	
WARM PESTO FOCACCIA V	\$15.00
With shaved Grana Padano and basil pesto drizzle.	
BRUSCHETTA AL POMODORO V	\$16.00
Pizza base topped with fresh tomato, Spanish onion, basil, garlic & EVOO.	

MAINS

All main meals served with seasonal vegetables and potatoes or chips only.

PREMIUM QUALITY GRASS FED STEAKS

Grilled to your liking.

PORTERHOUSE 350g GF	\$39.50
EYE FILLET 300g GF	\$47.50
Choice of sauce - add \$3.00	
Mushroom jus & cream ❖ Red wine jus	
Peppercorn jus & cream ❖ House made herb garlic butter	
VEAL FUNGHI GF available	\$34.00
Pan fried veal cooked in a mushroom cream sauce.	
VEAL AL PEPE VERDE GF available	\$34.00
Pan fried veal cooked in a peppercorn cream sauce.	
VEAL SCHNITZEL	\$32.00
Lightly crumbed veal with herbs and spices.	
VEAL PARMIGIANA	\$34.50
Lightly crumbed veal with herbs and spices, topped with Napoli Sauce and mozzarella cheese.	
VEAL SALTIMBOCCA ALLA ROMANA GF available	\$36.00
Veal topped with prosciutto, sage, cooked in white wine jus.	
CHICKEN SCHNITZEL	\$26.50
Lightly crumbed Chicken with herbs and spices.	
CHICKEN PARMIGIANA	\$28.50
Lightly crumbed Chicken with herbs and spices, topped with Napoli Sauce and mozzarella cheese.	
CHICKEN PEPPERONATA GF	\$29.50
Chicken Breast ,garlic, mushroom roast peppers, onion, olives and Napoli sauce.	
CHICKEN GAMBERI PROSECCO GF	\$34.00
Chicken breast oven baked, with king prawns, braised leek cooked in a prosecco cream sauce.	
GAMBERI AL PICCANTE GF	\$38.00
Pan fried chilli king prawns, capsicum, tomato, basil, served with arborio rice and seasonal vegetables	
GAMBERI ALLAGLIO GF	\$38.00
Pan fried garlic King prawns, cream, caramelised onion and white wine, served with arborio rice and seasonal vegetables	
SALT AND PEPPER SQUID GF available	\$32.00
Spiced and lightly fried with shallots and garlic lime aioli, served with chips.	

FISH OF THE DAY GF available

Market Price

Sorry no Split Bills ❖ Prices subject to change without notice.

Please note: We endeavour to take all precautions to cater for all dietary requirements, however due to restaurant meal preparation, Palazzo Restaurant is unable to 100% guarantee the absence of these allergens from all menu items.

GOURMET PIZZAS

ORTOLANO v	\$19.50 / \$24.50
Napoli, Mozzarella, Feta, Roasted Capsicum, Eggplant, Potato, Zucchini, Pumpkin, Basil Pesto.	
BADA BING	\$19.50 / \$24.50
Napoli, Mozzarella, Italian Sausage, Roasted Capsicum, Hot Salami, Onion, Olives, Chilli.	
TANDOORI CHICKEN	\$19.50 / \$24.50
Napoli, Mozzarella, Tandoori Marinated Chicken, Spinach, Onion, Tomato, Tzatziki.	
FOUR CHEESES v	\$19.50 / \$24.50
Napoli, Mozzarella, Gorgonzola, Feta and shaved Grana Padano	
LAMB PIZZA	\$20.50 / \$25.50
Marinated Lamb with fresh Tomato, Spanish Onion, Feta Cheese, Olives, Tzatziki.	

TRADITIONAL PIZZA

MEDIUM 11" \$17.00 ❖ LARGE 13" \$21.50

PALAZZO SPECIAL	
Tomato, Cheese, Leg Ham, Mushrooms, Olives, Capsicum, Onions, Hot Salami.	
MARGHERITA v	
Tomato, Double Cheese, Oregano.	
MUSHROOM v	
Tomato, Cheese, Double Mushroom.	
SPAGNOLA	
Tomato, Cheese, Anchovies, Olives, Capsicum.	
PRIMAVERA	
Tomato, Cheese, Leg Ham, Mushroom.	
AMERICAN STYLE	
Tomato, Cheese, Hot Salami, Capsicum.	
NAPOLETANA	
Tomato, Cheese, Anchovies, Olives, Oregano.	
CAPRICCIOSA	
Tomato, Cheese, Leg Ham, Mushrooms, Olives.	
AUSSIE	
Tomato, Cheese, Leg Ham, Egg.	
HAWAIIAN	
Tomato, Cheese, Leg Ham, Pineapple.	
MEAT LOVERS	
Tomato, Cheese, Leg Ham, Salami, Bacon. (BBQ Sauce optional)	
MARINARA	
Tomato, Cheese, Mixed Seafood, Garlic.	
AUSTRALIAN	
Tomato, Cheese, Bacon, Egg.	
VEGETARIAN v	
Tomato, Cheese, Mushroom, Olives, Capsicum, Onions.	
CHICKEN	
Tomato, Cheese, Chicken, Pineapple. (BBQ Sauce optional)	
MESSINESA v	
Tomato, Cheese, Eggplant, Artichoke Hearts, Garlic.	

Low in
Gluten
Bases
add
\$5.50

KIDS MEALS

CHICKEN NUGGETS (6) & CHIPS	\$15.00
KIDS CALAMARI (6) & CHIPS	\$15.00
PENNE BOLOGNESE OR NAPOLI SAUCE	\$15.00

DESSERTS

CHOCOLATE MOUSSE GF	\$12.50
PANNACOTTA GF	\$12.50
Served with poached fruits.	
STICKY DATE PUDDING	\$14.50
Served with butterscotch sauce & Ice Cream.	
MIXED BERRY CREPE	\$14.50
Served with ice cream.	

MEDIUM 11"



LARGE 13"

CASALINGA v	\$19.50 / \$24.50
Fresh Tomato, Fior Di Latte Cheese, Eggplant, Zucchini, Basil, Sundried Tomato, Garlic.	
PROSCIUTTO E RUCOLA	\$20.50 / \$25.50
Napoli, Prosciutto, Fior Di Latte Cheese, Roquette, Sundried Tomato, Shaved Parmesan.	
SALMONE	\$21.50 / \$26.50
Napoli, Fior Di Latte Cheese, Roquette, Capers, Spanish Onion, Smoked Salmon	
FANTASEA	MEDIUM SIZE ONLY \$26.00
Mixed selection of fresh Seafood; Prawns, Calamari, Scallops, Garlic, Fresh Tomato with Fior Di Latte Cheese, Roquette (chilli Optional)	

NO HALF / HALF ON GOURMET & TRADITIONAL PIZZAS

PASTA

WITH THE SAUCE
OF YOUR CHOICE.

Spaghetti, Fettuccine, Veal Tortellini, Penne	
House Made Gnocchi add \$4.00 ❖	Low in Gluten Pasta add \$3.00
PANNA & FUNGHI E SPINACI v	\$25.50
Mushroom, cream and spinach.	
POLLO FUNGHI E AVOCADO	\$27.50
Chicken, mushroom, avocado, tossed in a white wine cream sauce.	
BOSCAOILA	\$25.50
Italian sausage, capsicum, tomato, garlic and Napoli sauce.	
AMATRICIANA	\$25.50
Bacon, onion, garlic, Napoli sauce and hint of chilli.	
CARBONARA	\$25.50
Bacon, cheese, egg, cracked pepper and cream.	
CALABRESE	\$25.50
Hot salami, olives, roast peppers, chilli and Napoli sauce.	
PESTO v	\$25.50
Homemade pesto, sundried tomato, basil, pine nuts, Grana Padano, cream and roquette.	
MAESTOSA	\$25.50
Mushroom, bacon, Napoli Sauce and a touch of cream.	
ORTOLANA v	\$25.50
Fresh seasonal vegetables with Napoli sauce.	
GORGONZOLA v	\$26.50
Italian blue cheese, in a light cream sauce.	
NAPOLETANA v	\$25.50
Napoli sauce with fresh basil.	
BOLOGNESE	\$25.50
Traditional meat sauce.	
LASAGNA	\$26.50
Layers of pasta sheets, bolognese sauce, leg ham, bechamel.	
CANNELLONI v	\$25.50
Filled with ricotta, spinach, and Napoli sauce.	
SALMONE	\$28.50
Smoked salmon, Napoli Sauce, onion, garlic, cream and spinach.	
MARINARA	\$34.50
Mussels, prawns, scallops, calamari, garlic, white wine & olive oil	
PESCATORE	\$34.50
Mussels, prawns, scallops, calamari, garlic and Napoli Sauce.	
PAELLA GF	\$36.00
Spanish style rice dish with king prawns, mussels, chicken, chorizo sausage, tomato, roast peppers, peas and saffron.	

SEE OUR SPECIALS BOARD FOR DESSERTS OF THE DAY.

APPLE, WALNUT & CARAMEL CREPE	\$14.50
Served with ice cream.	
NUTELLA PIZZA GF available	\$19.50
With Toasted Almonds & Fresh Strawberries.	
TIRAMISU	\$14.50
CREME BRULEE GF	\$15.00
MIXED GELATI GF	\$9.50