

ROYAL PALM

— PERSIAN & WESTERN GRILL —



Royal Palm Persian & Western Grill offers authentic Western & Persian/
Middle Eastern cuisines, all of which are crowd-pleasers
and family-friendly dining options.

Perfect restaurant to host special occasions with your friends and loved
ones where we bring you the perfect secret marinade
for the most delicious grill in town.

OUR TEAM



Salad

32. CHICKEN PUMPKIN SALAD 15.90
Teraggon chicken, mesculen salad, roasted pumpkin, feta cheese, roasted almonds. Served with balsamic vinnaiquette.
33. SMOKED SALMON SALAD 15.90
Smoked salmon, mesculen salad, rainbow beetroot, roasted walnut seasoned with herbed italian dressing.
34. CAESAR SALAD 15.90
Baby romaine, egg, crouton, grilled chicken and parmesan cheese.



Soup

35. MEDITERRENEAN FISHERMAN STEW 16.90
Seafood broth of barramundi, mussels, prawns. Served with bread on the side.
36. TRUFFLE MUSHROOM MEDLEY 9.90
Portobello and brown mushroom soup. Served with bread on the side.

Bread

37. SOURDOUGH MULTIGRAIN 3.50
Multigrain sandwich loaf with sour flavour.
38. 5 SEEDS 3.00
Natura Sourdough alongside 5 Types of Seeds :
- Sunflower, Buckwheat, Golden Flax, Brown Flax and Sesame.
39. FARMERS BREAD 4.00
Simple white bread
40. DUCHESSE BAGUETTE 2.00
Classic french baguette.
41. GARLIC BAGUETTE 1.80
Baguette topped with garlic butter and herbs.

Appetisers

42. BURRATA 16.90
Italian buratta served with "Burnt" vine tomatoes, balsamic glaze, basil oil and pine nuts.
43. MUSSELS MARINARA 15.90
Live dutch mussels in spicy marinara sauce. Bread on the side.



WESTERN

Mains



44. “GORINA” ARGENTINIAN RIBEYE
Seared 200gm ribeye, burnt eggplant puree, char grilled potato, baby carrots and oyster mushroom

28.90
45. “VINTAGE” AUSTRALIAN STRIPLOIN
Serabed 200gm striploin, burnt eggplant puree, char grilled potato, baby carrots and oyster mushroom

28.90
46. OSSO BUCCO CON RISOTTO ALLA MILANESE
Traditional cooked lamb shank osso bucco with gremolata, saffron rissoto and asparagus

31.90
47. “VINTAGE” AUSTRALIAN RUMP CAP
Seared 200gm rump cap, pumpkin puree, hasselback potato, asparagus and crispy quinoa

27.90
48. GARGANELLI PUTTANESCA
Garganelli pasta in tomato sauce, olive and jalapeno puree

17.90
49. “GORINA” LA BISTECCA
Orecchiette pasta, salsa verde, cherry tomato with flat iron steak

22.00
50. RAGU DI AGNELLO
Pacceri pasta, 8hr braised lamb leg ragu, mint cream

22.00
51. SPINACH & RICOTTA CANNELLONI
Baked spinach and ricotta filled Cannelloni pasta with creamy tomato sauce with parmegiano

19.90
52. WAGYU BEEF RISOTTO
8hr grass-fed braised australian wagyu beef cheeks, asparagus, mushroom, risotto and saffron oil

22.00
53. ROASTED CHICKEN
Thyme and tarragon butter half chicken served with charred leeks, asparagus, walnut-herb pangrattato and chicken jus.

19.90



54. FISH N CHIPS

20.90

Fried crumbed fillet of fish served with french fries, lemon wedge and tartar sauce.
55. BARAMUNDI

23.90

Pan roasted barramundi, saffron cream, spiced edamame, mussels and creamed kale.

Burgers



56. BLACK LAMB DELIGHT

19.90

Black sesame bun, lamb patty, onions, cheese, lettuce, tomato, gherkins with french fries.
57. TRADITIONAL CHEESE BURGER

18.90

Australian wagyu beef patty, caramelized onions, cheese, lettuce, tomato, gherkins with french fries.

