



# TABLE / 51

**51 Palmer Street South Townsville  
4721 0642  
Bookings Essential**

Please note that meals marked with an ❖ asterisk are gluten free.

No split bills - one bill per table.

All prices shown include GST.

3% surcharge for American Express and Diners Club payments.



TABLE / 51

## LUNCH MENU

**FULL MENU ALSO AVAILABLE FOR LUNCH**

<b>STEAK &amp; MUSHROOM PIE</b> classic aussie favourite done in style, fresh garden salad and chips	<b>\$18.00</b>
<b>FISH &amp; CHIPS</b> beer battered or grilled reef fish with citrus aioli, chips and salad	<b>\$19.90</b>
<b>PISTACHIO CHICKEN</b> pistachio encrusted chicken, salad, sweet chilli aioli, and chips	<b>\$19.00</b>
<b>300gm SIRLOIN</b> ❖ chips and salad, jus	<b>\$29.50</b>
<b>OVEN BAKED CIABATTA</b> ♦ chicken breast, roast capsicum, pesto and camembert ♦ eye fillet, cheddar cheese, onion jam, rocket and tomato ♦ grilled mushroom, roast capsicum, red onion, semi sundried tomato, aioli	<b>\$15.00ea</b>

## CHILDREN'S MEALS

<b>SPAGHETTI BOLOGNAISE</b>	<b>\$12.50</b>
<b>FISH &amp; CHIPS</b>	<b>\$15.00</b>
<b>STEAK &amp; CHIPS</b>	<b>\$16.00</b>
<b>CHICKEN SCHNITZEL &amp; CHIPS</b>	<b>\$15.00</b>
<b>SIDE SALAD</b>	<b>\$4.00</b>
<b>SIDE VEGETABLES</b>	<b>\$4.00</b>

❖ **GLUTEN FREE**



## STARTERS

<b>DAMPER</b> classic australian damper with garlic butter	<b>\$11.00</b>
<b>CIABATTA</b> toasted ciabatta bread with balsamic reduction and garlic infused olive oil	<b>\$11.00</b>
<b>TRIO OF DIPS</b> toasted turkish bread with Darren's selection of house made dips	<b>\$12.00</b>

## OYSTERS

<b>OYSTERS NATURAL</b> ❖ served on crushed ice with grilled citrus	six	<b>\$17.50</b>	dozen	<b>\$34.00</b>
<b>OYSTERS KILPATRICK</b> baked oysters with Darren's special kilpatrick sauce	six	<b>\$19.50</b>	dozen	<b>\$36.00</b>
<b>OYSTERS OUT OF THE ORDINARY</b> ❖ fresh oysters with tomato marmalade and chervil dressing	six	<b>\$19.50</b>	dozen	<b>\$36.00</b>
<b>JAPANESE INSPIRED OYSTER SHOOTER</b> ❖ sake, mirin, soy, with wasabi and pickled ginger	each	<b>\$4.50</b>		

## SIDES

<b>CHIPS &amp; AIOLI</b>	<b>\$8.00</b>
<b>CREAMY MASH POTATO</b> ❖	<b>\$6.00</b>
<b>STEAMED GREENS</b> ❖	<b>\$8.00</b>
<b>SAUTÉED SPINACH</b> ❖	<b>\$8.00</b>
<b>SAUTÉED MUSHROOMS</b> ❖	<b>\$8.00</b>
<b>PEAR ROCKET PARMESAN SALAD, BALSAMIC DRESSING</b> ❖	<b>\$8.00</b>
❖ <b>GLUTEN FREE</b>	



## TABLE / 51

### ENTRÉES

<b>CHAR SIU QUAIL</b> blood orange pancake, jerusalem artichoke salad	<b>\$22.00</b>
<b>BEEF CARPACCIO</b> ❖ shaved rare eye fillet, preserved lemon salad, drizzled with basil and paprika oil	<b>\$17.50</b>
<b>GARLIC PRAWN RISOTTO</b> ❖ creamy risotto, infused with star anise, garnished with salmon pearls and parmesan	<b>\$19.50</b>
<b>LAMB BRAINS</b> parmesan crumbed lamb brains, warm salsa rossa, roasted kumara and crisp prosciutto	<b>\$17.50</b>
<b>PORK BELLY</b> tender braised pork belly, pear purée, apple and fennel remoulade, herbed potato	<b>\$19.00</b>
<b>SEAFOOD CHOWDER</b> <i>ask for gluten free option</i> ❖ reef fish, salmon, scallops, prawns in a rich creamy soup	<b>\$19.00</b>
<b>SEARED SCALLOPS</b> ❖ wrapped in prosciutto with spicy mango salsa and sticky balsamic dressing	<b>\$21.00</b>
<b>CHILI BUGS</b> ❖ morton bay bugs, rich chilli butter with a snow pea, red capsicum, coriander, rocket, blood orange salad	<b>\$21.00</b>
<b>SHITAKE MUSHROOM</b> goats cheese and basil fritter, pickled beetroot salad, orange ginger dressing	<b>\$17.00</b>
<b>MUSHROOM &amp; SPINACH RISOTTO</b> ❖ sautéed field mushroom, garlic, baby spinach, white wine	<b>\$15.00</b>
<b>AUSSIE TASTING PLATE</b> crumbed crocodile with fingerling caviar roo carpaccio and plum chutney smoked emu and mountain pepper mayonnaise	<b>\$28.00</b>

❖ **GLUTEN FREE**



## TABLE / 51

### MAINS

<b>HONEY ROAST DUCK</b> ❖	<b>\$36.50</b>
half roasted duck, port braised red cabbage, creamy mash potato, sticky duck jus	
<b>SUMAC CRUSTED CHICKEN BREAST</b> ❖	<b>\$33.50</b>
anna potato's, seasonal greens, red curry sauce	
<b>PORK FILLET</b> ❖	<b>\$34.00</b>
apple and fetta stuffing, desiree mash and chilli mango sauce	
<b>MOROCCAN LAMB</b> ❖	<b>\$38.00</b>
lamb loin marinated in rich moroccan spices, sweet potato cake, steamed greens, honey mustard cream sauce and cajun spiced cashews	
<b>MUSTARD CRUMBED BEEF CHEEKS</b>	<b>\$31.00</b>
potato gnocchi, pickled beetroot and shallot salad	
<b>BARRAMUNDI</b> ❖	<b>\$32.00</b>
fresh barra fillet, chervil potato, fennel and cherry tomato salad, orange vermouth sauce	
<b>TASMANIAN SALMON</b>	<b>\$34.00</b>
oven baked salmon, egg noodles and vegetable stir fry, citrus salsa verde	
<b>SWEET POTATO GNOCCHI</b>	<b>\$28.50</b>
creamy mushroom pesto sauce, garnished with fried sage	
<b>BUG &amp; PRAWN FETTUCCINI</b>	<b>\$29.50</b>
prawns, bug meat, cherry tomato, red onion, garlic, basil and chilli oil with fresh egg fettuccini	
<b>SEAFOOD RISOTTO</b> ❖	<b>\$29.50</b>
fresh selection of seafood, preserved lemon garlic, snow peas, capsicum	
<b>PRAWN AND CHICKEN COCONUT CURRY</b> ❖	<b>\$29.00</b>
simmered in a spicy red curry sauce with accompaniments	
<b>EYE FILLET</b> ❖ <b>250gm</b> aged 18-24mths, grain fed 90 days	<b>\$38.50</b>
anna potato, caramelised onion, baby vegetables, jus	
<b>PORTERHOUSE STEAK</b> <b>300gm</b> aged 12-18mths, grass & grain fed 90 days	<b>\$36.00</b>
mash potato, sauté spinach, onion rings and pepper sauce <i>ask for gluten free option</i> ❖	
❖ <b>GLUTEN FREE</b>	



TABLE / 51

## DESSERT

<b>APPLE STRUDEL</b> crunchy golden filo pastry, spicy fruit centre, ice cream	<b>\$15.00</b>
<b>KAHLUA BRULEE</b> <i>ask for Gluten free Option</i> ❖ pistachio biscotti and vanilla bean ice-cream	<b>\$15.00</b>
<b>COCONUT &amp; LIME PARFAIT</b> ❖ pina colada sauce, candied pistachios	<b>\$15.00</b>
<b>STICKY DATE</b> warm date pudding, rich butterscotch sauce and crème fraiche	<b>\$13.50</b>
<b>CHOCOLATE CREPES</b> filled with rich chocolate mousse, grand marnier sauce and fresh cream	<b>\$16.00</b>
<b>STRAWBERRY CLAFOUTI</b> masserated strawberries cooked in a light french style batter, fresh cream	<b>\$14.50</b>
<b>CHOCOLATE TRUFFLE PLATTER</b> ❖ rum & fig, white chocolate & coconut, cointreau, chocolate & macadamia	<b>\$13.00</b>

## SOMETHING SPECIAL

<b>AFFOGATO</b> freshly made hot espresso and a scoop vanilla ice-cream	<b>\$6.50</b>
<b>AFFOGATO &amp; LIQUEUR</b> served with your favourite liqueur	<b>\$11.00</b>
<b>AMARETTO / FRANGELICO HOT CHOCOLATE</b> traditional hot chocolate with your liqueur	<b>\$9.50</b>
<b>LIQUEUR COFFEE</b> freshly made long black and favourite liqueur topped with whipped cream	<b>\$11.00</b>

❖ **GLUTEN FREE**