

PALACE PLATINUM

ORDER PRIOR TO FEATURE



AVAILABLE UNTIL 7:30PM

Tofu Wakame Salad (V&Ve)	16.00
Salmon Sashimi ~ 10 pieces (GF)	18.00
Salmon Croquette with Egg Tartare	18.00
Teriyaki Tofu plated Bento – with Rice & Japanese Sides	18.00
Teriyaki Chicken plated Bento – with Rice & Japanese Sides	18.00
Tempura Prawn, Salmon & Strawberry ~ 6 pieces	17.00
Dragon Roll with Unagi, Avocado and Cucumber ~ 6 pieces	17.00
Salmon + Avocado ~ 6 pieces	16.00



AVAILABLE FOR SESSIONS 5PM-8PM

Black Truffle Pork Dumplings ~ 2 pieces	16.00
Shrimp and Pork Shao Mai ~ 4 pieces	17.00
Seafood Jiao Zi ~ 6 pieces	19.00
Vegetarian Jiao Zi ~ 6 pieces (V&Ve)	15.00
Steamed Pork or Vegetable Buns ~ 2 pieces (V&Ve)	9.50



AVAILABLE UNTIL 9:30PM

Grilled Atlantic Salmon with Greek Salad (GF)	27.50
Grilled Chicken with Lemon & Herbs served with Greek Salad	24.50
Classic Cheeseburger – Cheese, Pickles, BBQ and Aioli – Add Fries with Aioli Dip or Special Pink Sauce	15.00 6.50
Grilled Chicken Burger – Lettuce, Tomato, Onion and House Mayo – Add Fries with Aioli Dip or Special Pink Sauce	16.90 6.50
Crispy Chicken Tenders – served with Mayo	15.90
Greek Salad – Lettuce, Tomatoes, Olives, Cucumber, Onion, Feta and a Vinaigrette dressing (V&Ve available)	14.00
Sweet Potato Fries with Aioli Dip (V&Ve available)	12.50
Bowl of Fries with Aioli Dip or Special Pink Sauce (V&Ve available)	8.50



CINEMA REIMAGINED

ORDER ANYTIME



Mixed Olives, Tamari Almonds, Balsamic & Olive Oil Dip with Sourdough (V&Ve)	12.00
Cheese Plate – Fine Cheeses with Wheat Biscuits & Essentials	24.00
Charcuterie Board – Artisanal Cured Meats with Sourdough & Antipasto	26.00
Green Platter – Hommus, Dolmades, Artichokes & Tamari Almonds (V&Ve available)	22.00
Buffalo Toastie Mozzarella, Pesto, Basil & Roma Tomato – with Ready Salted Chips (V)	14.50
Ham & Cheese Toastie Ham, Swiss Cheese & Dijon Mustard – with Ready Salted Crisps	14.50

DESSERTS

Mini Choctop Platter – Five Flavours of Connoisseur Ice Cream on Cute Mini Cones	14.00
Spiced Carrot Cake with a Cream Cheese Icing, topped with Walnuts and edible Flowers ~ with a scoop of Connoisseur Ice Cream	12.00
Chocolate Brownie lightly dusted with Cocoa ~ with a scoop of Connoisseur Ice Cream	12.00
Lemon Curd and Raspberry-dusted Meringue Tart ~ with a scoop of Connoisseur Ice Cream	12.00