

# Taste of Palm Cove

**Sunday August 23rd - 9am - 3pm, 9.00 - 11.30 Brekkie & Brunch, 11.30 - 3.00 Tasting Plates Lunch**

*A fantastic day to enjoy fabulous food and wine beachside at Palm Cove. Enjoy the specialty dishes created for this event by our renowned and celebrated restaurants along the Esplanade.*

## **LIME & PEPPER Restaurant**

*TASTING MENU PLATES \$10.00*

Baby Barramundi on a rice cake topped with Choy sum and beurre blanc  
Tiger Prawn & Crab Tian resting on an avocado salad with tomato gazpacho and mint

Warm Beef salad tossed with Asian influences  
Warm Chicken noodle salad with a chilli lime and pepper dressing

Coconut Seafood Laska soup with noodles and baby bok choy

Lime and Coconut Brulee with mango ice-cream

## **Mini Chef Class for the Kiddies**

*Calling all budding Master Chefs!*

Peppers Beach Club will be holding a very special mini pancakes class where the kids get to cook then decorate their own pancakes with all their favourite goodies also includes making chocolate truffles. [please note small kids need supervision] **12.00pm - 3.00pm**

## **Nu Nu Restaurant- chic and cosmopolitan!**

Serving a Red curry of BBQ pork with jasmine rice, mint and cucumber pickle - \$10.00

This will be served al fresco from a BBQ at the front of the restaurant.  
*Grab a plate and a wine and enjoy!*

## **Angsana - Far Horizons Restaurant**

**Queensland beef flavours - \$15.00**

Beef fillet, wild mushroom duxelle, caramelized red onions and jus  
Yellow spiced beef in filo basket

Peppered beef carpaccio lemon oil, buffalo fetta and roquet

**Flavours of the Ocean - \$18.00**

Medallion of Western Australian Lobster, Tobikko, Lemon Beurre Blanc  
Pan fried Hervey Bay Scallop, Saffron Risotto mound, fetta dressing  
South Australian oyster baked with leek, prawn, wasabi melt.

**Locally produced Hand made cheese - \$14.00**

Buffalo Labna coated in Sumac and garlic

Mini Burrata mozzarella, sugar bag honey

Buffalo bocconcini caprese salad, balsamic reduction

**Tucker from the Bush and Territory - \$16.00**

Mountain peppered Kangaroo, Davidson Plum Jus

Camel Sirloin, Bunya nut Hommus

Lemon Myrtle scented Crocodile Skewer, rosella chutney

**For the sweeter Tooth - \$14.00**

We have Chocolate on the Horizons plate

Chocolate, Hazelnut filo roll, White and Dark chocolate tartlet, Cherry Ripe slice.

**Live Music**

## **Bella Baci**

*Offering two delightful taster dishes*

Tempura prawns with wasabi cream sauce

Goat cheese parcels with pumpkin and rock salad

**Bella fresco cocktails at \$12.00**

## **Sea Temple Palm Cove**

*Kick back and enjoy fab food and wine around the delightful pool pavilion*

**Tasting Temptation Platters**

• Thai pork & vermicelli noodle salad

• Duck spring rolls with Asian salad & nam jim

• Grilled seafood cake with green papaya salad and lime

Each of the above @ \$10.00 each to encourage grazing

**Cocktail of the day mango daiquiri @ \$12.50**

**Wine of the Day**

Redbank sauvignon Blanc - Glass \$8.00

Redbank

Emily Pinot Noir Chardonnay Brut Cuvee N.V - Glass \$8.00

**Live Music**

Live Muso with vocals from mid day to 3.00pm.

## **Vivo Bar & Grill**

*all dishes \$12.50 each*

**Blue Swimmer Crab**

blue swimmer crab rillette, sweet corn/lemon grass gazpacho  
coriander pesto, katafi

**Ocean Trout Tartare**

ocean trout, baby capers, candied lemon. Poached quail egg, pimento pesto, sansho pepper

**Green Ant Barramundi**

green ant cured barramundi, fennel/blood orange salad, horseradish fraiche, beetroot carpaccio

**Freshly shucked oysters - \$2 each**





### Annies Café De Lema [Paradise Village]

Selection of De Lema Delights from our Lunch & Dinner menu - \$10.00

### Cockys at the Cove

All Day Brekkie from 9am - 3 pm

Orange Juice, Bacon & Eggs, Toast, Tea & Coffee - \$10.50

### Deli aDrift [ under Drift Grand Mercure]

Antipasto platter \$12.50

Smoked Salmon Salad \$15.90

Toasted Vegetarian foccacia \$9.95

### Apres Beach bar & grill

entrée tasting plate from \$10.00

**Fresh Coffin bay oyster with a black pepper and eschalotte vinaigrette.**

**Apres tropical chicken salad**

Oven grilled diced chicken breast and fresh fruit salad marinated in pine apple and curry sauce on top of mesclun lettuce, bamboo shoot, water chestnuts and cashew nuts, dusted with coconut powder.

**Beer battered prawns**

In a mild chili and beer batter jacket fried prawns served on top of puffed rice noodles with a mango chili sauce.

**Live Music**

### Casmars

culinary surprises and delights on the day

'Casmar Tapas' from \$10.00

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Plan your culinary stroll from one end of Palm Cove to the other! See map for positioning of restaurants.

For more information go to [www.tourismpalmcove.com](http://www.tourismpalmcove.com) or

Email: [marketing@tourismpalmcove.com](mailto:marketing@tourismpalmcove.com)

### Restaurants

- |                |                    |                  |
|----------------|--------------------|------------------|
| 1 Sea Temple   | 5 Casmar           | 9 Café de Lema   |
| 2 Far Horizons | 6 Sebel Reef House | 10 Bella Baci    |
| 3 Deli aDrift  | 7 Cockys           | 11 Nu Nu         |
| 4 Vivo's       | 8 Apres            | 12 Lime & Pepper |

