



MENU

BREADS

BRUSCHETTA	13
<i>Vine tomato, fetta and basil on turkish</i>	
GARLIC BREAD	10
GARLIC CHEESE BREAD	12
BACON & CHEESE BREAD	12
SWEET CHILLI CHEESE BREAD	12

STARTERS

GARLIC KING PRAWNS	21
<i>(5) in white wine cream sauce with basmati rice</i>	
<i>(8) served as main</i>	
CALAMARI RINGS (6)	18
<i>with tartare sauce & lemon</i>	
<i>(10) served as main</i>	
ARANCINI BALLS	18
<i>Roasted pumpkin & feta cheese w/ aioli (3)</i>	
PRAWN CUTLETS	19
<i>(6) served w/ tartare sauce & lemon</i>	
<i>(10) served as main</i>	
MARINATED CHICKEN WINGS	16
<i>(6) Chicken wings marinated in your choice of honey soy, buffalo or bourbon</i>	

PALLY MIX	18
<i>Spring roll, dim sim, prawn twister and prawn cutlet with sweet chilli sauce</i>	
SHARE PLATTER	45
<i>3x Arancini balls</i>	
<i>3x Marinated chicken wings</i>	
<i>3x Prawn cutlets</i>	
<i>Bruschetta</i>	

BURGERS

All burgers are served with a side of chips.

PALLY BURGER	25
<i>Home made beef patty, bacon, egg, pineapple, beetroot, salad topped with onion rings</i>	
SCHNITZEL BURGER	20
<i>Schnitzel, bacon, tomato, lettuce, cheese and aioli</i>	
PINEAPPLE EXPRESS BURGER	23
<i>Southern fried chicken, grilled pineapple, bacon, lettuce, cream cheese and sweet chilli sauce</i>	
STEAK SANDWICH	22
<i>Scotch Fillet Steak, caramelised onion, lettuce, tomato, cheese and bbq sauce on turkish</i>	
BLAT BURGER	19
<i>Bacon, lettuce, avocado, tomato on turkish</i>	

BURGER OPTIONS

Schnitzel 5 - Southern Fried Chicken - 7
Bacon - Avocado - 2
Egg - Cheese - Pineapple - 1

CLASSICS

All classics are served with your choice of any two sides and your choice of sauce.

CRUMBED CHICKEN SCHNITZEL	23
CHICKEN PARMIGIANA	26
PALLY HOMESTYLE RISsoles (3)	22
BEEF SAUSAGES (4) (gf)	22
RUMP 350G (gf)	30
T-BONE 500G (gf)	39
SCOTCH FILLET 350G (gf)	40
EYE FILET 250G (gf)	40
CRUMBED LAMB CUTLETS (2)	30
(3)	37

SIDE CHOICES

Vegetables, Mash, Chips, Salad, Coleslaw, Onion Rings (5) - 5 Sweet Potato Fries - 8

SAUCE OPTIONS

Mushroom - Gravy - Pepper - Diane - Garlic Cream - Aioli - Apple Prawn topper - 10 Additional sauce boat -3

MAINS

AMERICAN STYLE PORK RIBS (gf)	Half -28
<i>with coleslaw, chips & homemade rib sauce</i>	
	Full - 42
PORK BELLY	34
<i>with chat potatoes, seasonal veg & apple sauce</i>	
CRISPY SKIN BARRAMUNDI	36
<i>with chat potatoes, seasonal veg & hollandaise sauce</i>	
GRILLED ATLANTIC SALMON (gf)	34
<i>with sweet potato fries, seasonal veg & minted yoghurt</i>	

BEER BATTERED FISH & CHIPS	25
<i>with salad</i>	
PECAN CRUSTED CHICKEN BREAST	28
<i>with chat potatoes, seasonal veg & a bourbon & maple syrup relish</i>	

SALADS

CAESAR	20
<i>Cos lettuce, bacon, croutons, parmesan, egg with caesar dressing</i>	
- Add Grilled Chicken	26
- Add Prawns	26
THAI BEEF (gf)	24
<i>Medium steak tossed through a classic Thai salad with vermicelli crisps</i>	
GARDEN SALAD (gf)	18
- Add Grilled Chicken	24
- Add Prawns	24

PASTA

SEAFOOD MARINARA	27
<i>Pan fried assorted seafood with creamy garlic sauce tossed through linguine</i>	
CHICKEN BOSCAIOLA	26
<i>Grilled chicken, mushrooms, bacon in a garlic cream sauce topped with parmesan</i>	
CHORIZO PUTTANESCA	25
<i>Spaghetti in a traditional Italian pasta sauce made with tomato, olives & garlic</i>	
SPAGHETTI BOLOGNESE	24
<i>Traditional rich bolognese sauce with minced beef</i>	

All pasta dishes are available as gluten free if requested

PIZZA

HAWAIIAN	22
SUPREME	22
MEATLOVERS	22

SIDES

CHIPS	Small -5
	Large -9
SWEET POTATO FRIES	10
SEASONED POTATO WEDGES	10
<i>(served with sour cream & sweet chilli)</i>	
ONION RINGS (12)	12

KIDS

All kids meals served with ice cream (with flavouring or sprinkles)

NUGGETS & CHIPS	12
FISH BITES & CHIPS	12
CHEESE BURGER & CHIPS	14
STEAK & CHIPS	14
HAWAIIAN PIZZA	12
SPAGHETTI BOLOGNESE	12

DESSERTS

DESSERT OPTIONS IN CABINET	12
AFFOGATO	12
<i>shot of espresso served over vanilla icecream</i>	
AFFOGATO w LIQUER	18
<i>served with choice of liqueur (Kahlua or Baileys)</i>	

A \$2.50 CHARGE APPLIES TO ALL MEALS ORDERED AS TAKEAWAYS.

A 10% SURCHARGE APPLIES ON ALL NSW PUBLIC HOLIDAYS. A 1% SURCHARGE APPLIES TO ALL CARD TRANSACTIONS

OUR PRODUCTS MAY CONTAIN NUTS, GLUTEN & DAIRY - PLEASE ADVISE STAFF OF ANY ALLERGIES

Why is it called the
THE GOLDEN GRAIN BISTRO

The Golden Grain Bistro was named so, in honour of the Pub's former namesake The Golden Grain Hotel (now the Pally Pub).

The Golden Grain Hotel was built in 1963 and no doubt it's walls could tell a few yarns.

In 2017 a group of local farmers purchased the Golden Grain Hotel and changed it's name to the Pally Pub.

Their vision for purchasing the pub was to cement its' existence in history and ensure that the local Pally community had a wonderful, family friendly meeting place which everyone could enjoy.

In 2020 the owners embarked on a major renovation and extension during the pandemic lockdown. The renovation took 5 months to complete and their vision is now a reality in it's current form.

So sit back and enjoy your dining experience in the Golden Grain Bistro accompanied by an icy cold beer!

