



# MENU

## BREADS

BRUSCHETTA	15
<i>Tomato, fetta and basil on turkish</i>	
GARLIC BREAD	11
GARLIC CHEESE BREAD	13
BACON & CHEESE BREAD	13
SWEET CHILLI CHEESE BREAD	13

## STARTERS

GARLIC KING PRAWNS	21
<i>in white wine cream sauce with basmati rice (5) served as main (8)</i>	
SALT & PEPPER SQUID	19
<i>with tartare sauce &amp; lemon (5) served as main (8)</i>	
PRAWN CUTLETS	19
<i>served w/ tartare sauce &amp; lemon (6) served as main (10)</i>	
MARINATED CHICKEN WINGS	18
<i>Chicken wings marinated in your choice of honey soy, buffalo or bourbon (6)</i>	
PALLY MIX	18
<i>Spring roll, salt &amp; pepper squid, prawn twister and prawn cutlet with aioli sauce</i>	
ARANCINI BALLS	18
<i>Roasted pumpkin &amp; feta cheese w/ aioli (3)</i>	
SHARE PLATTER	45
<i>4x Arancini balls 4x Marinated chicken wings 4x Prawn cutlets Bruschetta</i>	

## BURGERS

*All burgers are served with a side of chips.*

PALLY BURGER	26
<i>Beef patty, bacon, egg, cheese, beetroot, salad topped with onion rings</i>	
SCHNITZEL BURGER	21
<i>Schnitzel, bacon, tomato, lettuce, cheese and aioli</i>	
PINEAPPLE EXPRESS BURGER	24
<i>Southern fried chicken, grilled pineapple, bacon, lettuce, cream cheese and sweet chilli sauce</i>	
STEAK SANDWICH	24
<i>Scotch Fillet Steak, caramelised onion, lettuce, tomato, cheese, bbq &amp; aioli sauce on turkish</i>	
BLAT BURGER	20
<i>Bacon, lettuce, avocado, tomato &amp; aioli sauce 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	25
CHICKEN PARMIGIANA	28
CRUMBED STEAK	25
PALLY HOMESTYLE RISSOLES (3)	23
RUMP 350G (gf)	32
T-BONE 500G (gf)	42
SCOTCH FILLET 350G (gf)	45
EYE FILLET 200G (gf)	43
CRUMBED LAMB CUTLETS (2)	32
(3)	39

### SIDE CHOICES

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

### SAUCE OPTIONS

- Mushroom - Gravy - Pepper - Diane
- Garlic Cream - Aioli
- Prawn topper - 10
- Parmi topper - 6
- Additional sauce boat - 3

## MAINS

AMERICAN STYLE PORK RIBS	32
<i>with coleslaw, chips &amp; homemade rib sauce. ADDITIONAL RACK OF RIBS</i>	15
CRISPY SKIN BARRAMUNDI	37
<i>with garlic citrus butter sauteed chats &amp; Asian style veg</i>	
TERIYAKI GLAZED SALMON	35
<i>with rice &amp; sauteed Asian style veg</i>	
BEER BATTERED FISH & CHIPS	26
<i>with garden salad</i>	
PECAN CRUSTED CHICKEN BREAST	30
<i>with sweet potato mash, seasonal greens, garlic onion &amp; white wine cream sauce</i>	
BANGERS & MASH	25
<i>with peas, caramelised onion &amp; gravy</i>	

## SIDES

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

## PASTA

SEAFOOD MARINARA	28
<i>Pan fried assorted seafood with a creamy napolitana sauce tossed through linguine</i>	
CHICKEN BOSCAIOLA	27
<i>Linguine, sauteed chicken, mushrooms, bacon in a garlic cream sauce topped with parmesan</i>	
SPAGHETTI BOLOGNESE	25
<i>Traditional rich bolognese sauce with ground sauteed beef</i>	

*All pasta dishes are served with grilled sour dough.  
Pasta is available as gluten free if requested*

## SALADS

CAESAR	21
<i>Cos lettuce, bacon, croutons, parmesan, egg with caesar dressing</i>	
- Add Grilled Chicken	27
- Add Prawns	27
THAI BEEF (gf)	25
<i>Medium cooked steak tossed through a classic Thai salad with vermicelli crisps</i>	
GARDEN SALAD (gf)	18
- Add Grilled Chicken	24
- Add Prawns	24

## PIZZA

HAWAIIAN	24
SUPREME	24
MEATLOVERS	24

## KIDS

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

NUGGETS & CHIPS	12
FISH BITES & CHIPS	12
PASTA	12
<i>choice of chicken boscaiola, neapolitan or beef bolognese</i>	

HAWAIIAN PIZZA & CHIPS	13
CHEESE BURGER & CHIPS	14
STEAK & CHIPS	15

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**

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

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

In 2017 a group of local farmers purchased the Golden Grain Hotel and changed its 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.

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

