

# Nautilus

BAR + GRILL

## menu



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### To Start

Tasting plate of Dips, Olive Oil & Balsamic	7
Herb bread	6
Mixed Olives	6

<b>Fresh Oysters</b>	<b>½ Doz</b>	<b>Doz</b>
Served <b>natural</b> w lemon	16	29
Kilpatrick w crispy prosciutto	18	32

### Entrees

Spiced Garlic Prawns <b>Prawns</b> sautéed in garlic butter & salsa verde	16
Roasted Pork Belly <b>Sweet pork</b> w honey caramelised apples & baby leaf salad	17
Beer Battered Mussels <b>Mussels</b> in light beer batter w aioli	14
<b>Three Cheese Soufflé</b> Twice cooked soufflé accompanied w beetroot jam	14
Blue Swimmer Crab Spring Rolls Crispy <b>Crab spring rolls</b> with ginger, shallot & lemongrass salad	17
<b>Caramelised Onion Tart Tartin</b> With Goat's Cheese, Rocket salad & balsamic	14
Crisp salt & pepper <b>Whitebait</b> w local lime	13

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### Mains

<b>Seafood Grill</b>	36
Grilled prawns, scallops, calamari & fish fillet w a lemon butter sauce	
<b>Surf &amp; Turf</b>	38
Grilled eye fillet steak topped with prawns, scallops & bugs in a creamy garlic sauce	
<b>Rib Fillet</b>	32
With roasted potato batons, onion rings & choice of pepper, mushroom or red wine jus	
<b>Prosciutto wrapped Pork medallion</b>	29
With polenta & caramelised fig compote	
<b>Twice Cooked Duck</b>	32
With roasted sweet potato, Asian greens & port jus	
<b>Fettucine Pasta</b> tossed with	
- Fresh herbs, garlic, lemon	24
- Blue Swimmer Crab, Scallops & Prawns	34
- Chicken, Pesto & cream sauce	28
<b>Barramundi Fillet</b>	28
Pan seared Barramundi fillet on crushed chat potatoes & topped with Mango Salsa	
<b>Pumpkin Pinenut &amp; Parmesan salad</b>	24
With your choice of Pesto Chicken or Smoked Salmon & Dill	
<b>Nautilus platter</b> for 2	79
Seafood platter to share w pan-fried fish, bugs, prawns, scallops, mussels and oysters with chips, salad and dressings	

### Sides

Rocket, pear & parmesan salad tossed with balsamic dressing	7.5
Sautéed chat potatoes w bacon & shallot	
Bowl of chips	
Green beans & walnuts	

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### *Desserts*

11

#### **Vanilla Bean Crème Brulee**

A traditional style **crème brulee** infused w vanilla bean & served w poppy seed palmier

#### **Frozen Lemon Soufflé**

With fresh fruit & chilli mint syrup

#### **White Chocolate Cheesecake**

Baked white chocolate cheesecake served w Kahlua & Coffee sauce

#### **Flourless Orange & Cardamom Cake**

With Orange syrup, Australian Blue Gum Honey & Yoghurt

#### **Chocolate Tim Tam Tart**

Callebaut Chocolate cream on a Tim Tam base w hazelnut ice cream

#### **Apple, Raspberry & Coconut Cake**

Served w Apple crisps & vanilla ice cream

#### **Ice cream Trio w mini Meringues**

Ask about today's selection of ice cream flavours

#### **Cheese plate**

Australian & imported **cheese** w fresh pear, quince paste & poppy seed house lavosh

16

### *Tea & Coffee*

Selection of Madura teas

3.5

Zentveld's 01 Reserve espresso coffee

3.5

Espresso, Latte, Cappuccino, Flat white

Afogato Coffee

9.5

Liqueur coffee

11

#### **Liqueurs & Ports**

from 7