

# Nautilus

## BAR + GRILL

### To Start

Pesto & Parmesan Bread	6
Garlic & Herb Ciabatta	6
Mixed Olives	6

### Fresh Oysters

	½ Doz	Doz
Served <b>natural</b> w lemon	12	24
<b>Kilpatrick</b> with crispy prosciutto	13	25
Natural w <b>vodka &amp; chilli</b>	13	25
<b>Mixed</b> medley of the 3	15	28

### Entrees

Soup	9
Ask your wait staff for today's freshly made <b>soup</b> served w garlic & herb ciabatta	
Whitebait	10
Crispy salt & pepper <b>whitebait</b> w fresh lime & aioli	
Spicy chicken strips	12
Oriental spiced <b>chicken</b> with stir fried soba noodles, chilli and basil	
Crispy Tiger prawns	15
<b>Prawns</b> wrapped in potato nest with watercress, pickled ginger and sesame salad	
Spinach and Fetta Cheese Filo Wraps	11
Crispy <b>filo pastry</b> with a creamy fetta, spinach & pine nut filling	
Baby Mignon	15
<b>Eye fillet</b> steak cooked to medium w roasted baby beetroot, prosciutto and watercress	
Lamb Ravioli	14
Hand-made <b>ravioli</b> with rich lamb ragout in a roasted tomato broth	

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### From the Grill

Rib Fillet	28
Grain fed <b>rib fillet</b> , cooked to your liking, w chips & tossed salad Choose from: mushroom, Diane or peppercorn sauce	
Grilled <b>Pork Cutlet</b>	27
Served with potato mash, broccolini and caramelised apple	
Moroccan Chicken	27
Roasted <b>chicken breast</b> w apricot cous cous, yoghurt and Moroccan spices	
Surf & Turf	36
Grilled <b>eye fillet steak</b> topped with prawns, scallops & bugs, w roasted chat potatoes & a creamy garlic sauce	
Bangers and Mash	19.5
<b>Pork sausages</b> topped w crispy fried onion rings and a rich red wine jus	
<b>Mains</b>	
Lamb Rogan Josh	26
A mild <b>Indian curry</b> served with crispy pappadum, steamed rice and mango chutney	
Garlic Prawn Pasta	27
<b>Pasta</b> ribbons w garlic king prawns, roasted pumpkin and snow peas	
Open Vegetable Stack	19.5
Char grilled <b>vegetable stack</b> w goats' cheese, roasted plum tomato & balsamic honey glaze	
Daily catch	28
Pan seared <b>fillet of the day</b>	
Nautilus platter for 2	65
<b>Seafood platter</b> w pan-fried daily catch, bugs, prawns, scallops and oysters	
<b>Sides</b>	7.5
Rocket, pear & parmesan salad tossed with a balsamic dressing	
Mixed salad greens	
Roasted chats w rosemary & sea salt	
Bowl of chips	
Garden vegetables	

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### Desserts

9.5

Vanilla Bean Crème Brulee

A traditional style **crème brulee** infused w vanilla bean

Belgian Chocolate Torte

A rich dark **chocolate torte** w chocolate sauce & hazelnut ice cream

Apple & Rhubarb Crumble

Individual **apple pots** w a spicy crumble top served with vanilla ice cream

**Sticky Date** Pudding

A winter favourite, served warm with butterscotch sauce

Liqueur Muscat Fruits

Steeped in **liqueur muscat** these rich fruits are served with honey yoghurt and biscotti

Chocolate Fondue (for 2)

16

A pot of creamy warm **Callebaut chocolate** with an assortment of morsels to dip

Cheese plate

16

Australian & imported **cheese** with preserved & fresh fruit and poppy seed house lavosh

### Tea & Coffee

Selection of Madura teas

3.5

Botero espresso coffee

3.5

Espresso, Latte, Cappuccino, Flat white

Afagato Coffee

9.5

Liqueur coffee

11

### Liqueurs & Ports

from 7

### Whisky & Cognac

from 8