



WELCOME TO NAUTILUS RESTAURANT

Please advise your waiter should you have any food allergies.

Some dishes may contain nut or nut extract.

CHILDREN POLICY

We commit to providing every patron with a "Nautilus Experience"

- Elegant outdoor dining with unique ambiance -

To preserve this experience, we regret we cannot accommodate young children under the age of 8 years including babies.

SURCHARGES

Due to the additional costs associated with operating on public holidays we reserve the right to apply a surcharge of \$12.50 per person on public holidays.

Due to the additional charges associated with American Express and Diners Club cards

we reserve the right to apply a surcharge of 2% to bill totals paid on these cards.

MOBILE PHONES

In the interest all patrons we ask that guests please refrain from using mobile phones whilst dining at Nautilus.

Please switch phones to silent mode for emergencies.



Nautilus House Baked Bread \$9.90
Flavoured loaf served with varied accompaniment

Entrées

- Crisp Skin Belly of Pork \$24.50
Granny Smith apple soufflé, petite piccalilli & cider dressing
- Three Ducks \$22.50
Balsamic cured breast on salted watermelon with pickled shallot
Pressed leg terrine with candied blueberries
Tortellini with orange jam
- Yellow Fin Tuna Tataki \$23.50
Garlic chips, green onions & orange bonito soy
- Lemon Myrtle Spanner Crab Potstickers \$20.50
Shaved palm heart salad, peanut crumble & pineapple caramel
- Vine Ripened Tomato & Burrata Mozzarella \$19.50
Fresh basil, dried tomato & Thyme scented olive oil
- Tahitian Lime & Vanilla Marinated Tiger Prawns \$25.50
Pear tomato, avocado, cucumber Jalapeño gelee & shiso cress
- Roast Pumpkin & Fennel Tortellini \$19.50
Spinach leaves, confit butternut & amoretti crumb

Mains

Nautilus Whole Coral Trout (Market Price)

Dusted in light Asian spices & shallow fried

Served with green paw paw salad, orange ginger dressing & chilli jam

Live Gulf Mud Crab (Market Price)

Yellow Coconut & Kaffir Lime / Chilli & Lemon grass / Citrus Butter

Herb Crusted Beef Eye Fillet \$41.50

Truffle mash, asparagus, wild mushrooms & sauce béarnaise

Daily Fish Fillet \$38.90

Prepared using the freshest of market fish & seasonal ingredients

Chocolate & Star Anise Smoked Duck Breast \$39.90

Orange & cinnamon confit leg, sweet potato galette, bok choy & consommé

Oven Roasted Lamb Loin \$41.00

Globe artichokes, beets, fennel puree, broad beans & rosemary jus

Roast Celeriac & Potato Gnocchi \$33.50

Carrot puree, walnut, celery, pear & parsley

Moreton Bay Bug Tails & Tiger Prawns \$52.00

Petite herb butter, shaved fennel, grapefruit & walnut salad & saffron potato's

Sides Dishes (for 2)

Steamed Seasonal Greens \$9.50

Crispy Rosemary & Garlic Potato's \$9.50

Caesar Salad with baby cos, shaved reggiano, white anchovies & poached egg \$15.50

Potato Mash with black truffle \$10.50