



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 Oven Baked Bread \$9.50

Flavoured loaf served with varied accompaniment

Oysters

Natural with Asian cucumber accompaniment \$25.50 / \$35.50

Oven Baked with sand crab thermidor & tarragon \$28.50 / \$39.50

Entrée

Scampi Pastilla \$30.50

Truffled white bean puree, baby spinach & foie gras velouté

Ravioli of Twice Cooked Duck \$26.50

Sauté of shitake, eschallot & garlic with cassia bark cream reduction

Sashimi of King Fish with Avruga Caviar \$28.50

Horse radish cream, croutons & traditional egg garnish

Sous Vide Ocean Trout \$28.50

Whole scallop filling, creamed leeks & wasabi beurre blanc

Angus Beef Tartare \$27.50

White truffle mayonnaise, pomme rissolée, tomato petals & roast eschallots

Potato & Chive Gnocchi \$24.50

Lightly spiced Provencale, bocconcini & basil

Goats Cheese & Lime Tartlet \$24.50

Vine ripened tomato carpaccio with basil leaves, vincotto & sea salt



Main

Nautilus Whole Coral Trout (Market Price)

Dusted in mild spices then crispy fried
with palm sugar dressing & salad of pickled green papaya

Black Angus Beef Eye Fillet \$43.50

Braised beef cheek, glazed baby vegetables, white sesame pudding & gari jus

Daily Reef Fish Fillet \$38.50

Fisherman's luck prepared with seasonal ingredients of our Chef's whim

Oven Roasted Duck Breast \$38.50

Confit leg, kumera mash, chorizo stuffed date & orange duck jus

Cajun Eggplant Stack \$32.50

Layers of napolitana & goats cheese with parmesan artichoke & pistachio crumbs

Petite Meat Grill \$42.50

Fillet Mignon with Café de Paris butter & port jus

Lamb Cutlet Wellington with roast tomato jam

Pork Belly with glazed eschallot & salt pepper cauliflower

Taste of the Sea (for 1) \$52.50

Seared Scallops with creamed leeks & salmon roe

Togarashi Tempura Bay Bug Tail with pineapple, cardamom & tomato chutney

Pan Seared Tiger Prawns with garlic butter

Grilled Reef Fish on a petite Asian salad

Sides Dishes (for 2)

Sumo Fries with rosemary sea salt & aioli \$9.00

Sauté of Green Beans with fried garlic, parmesan & extra virgin olive oil \$9.00

Rocket, Pear & Parmesan Salad with walnuts, dukkah & green apple dressing \$15.50

Cauliflower Gratin with butter, cream & parmesan \$10.50