



## 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

Entrée

Nautilus Classic Chilled Prawns 26.50

Citrus & iceberg jelly, frozen avocado quenelle & tomato essence

Braised Duck & Quinoa Ravioli 25.50

Mushroom, eschallot confit & cassia bark cream reduction

Bay Bug & Blue Swimmer Crab Tortellini 29.50

Tomato, lemongrass & lime sauce

Pan Seared Scallops 27.50

Leek, chive & desiree roesti, roasted bell peppers & lime beurre blanc

Petuna Ocean Trout Trio 26.50

Tartare with raifort dressing & fried capers

Sashimi with wakame, soy & wasabi

Spicy Asian scented fish cake with nahn jim dressing

Vine Ripened Tomato Carpaccio 23.50

Basil, vincotto & sea salt with goats cheese & lime tartlet



## Main

### Nautilus Whole Coral Trout (Market Price)

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

### Char Grilled Beef Eye Fillet \$43.50

Green pea & pancetta roesti, dried tomato petals,  
parmesan crusted artichoke & port wine jus

### Cajun Crusted Eggplant Stack \$32.50

Layered with sugo pomodoro & goats cheese with pesto & pistachio crumbs

### Petite Meat Grill \$42.50

Fillet Mignon with potato fondant & veal reduction  
3 Peppered Lamb with tomato compote & mint glaze  
Roasted Pork Belly with eschallot puree & grilled pear  
Duck & Quail Egg Chipolata with grilled mushroom & onion jam

### Daily Reef Fish Fillet \$37.50

Changing with fisherman's luck & Chef's whim

### Truffled Honey Duck Breast \$38.50

Shiitake & Asian vegetable cake, braised choy sum & master stock reduction

### Market Seafood Plate \$51.50

Scallop & Crab Meat Sticks with nahm jim  
Char Grilled Bay Bug Tail with gremolata butter  
Tiger Prawn & Baby Corn Fritter with kaffir lime marmalade  
Reef fish in Cascade & Sage Tempura with remoulade & grilled asparagus

## Sides Dishes (for 2)

Shoe String Fries with Murray River salt & sumac \$7.50  
Rocket, Pear & Parmesan Salad with walnuts, dukkah & green apple dressing \$14.50  
Baby Spinach Salad with pine nuts, goats cheese & mustard orange dressing \$10.50  
Green Beans, Zucchini & Broccoli with herb butter \$10.50