



## 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 \$24.50 / \$36.50

Oven Baked with sand crab thermidor & tarragon \$26.50 / \$38.50

### Entrée

Moroccan Tiger Prawns \$28.50

Kashmir crust, sauté of chickpea tabouli & green olive tapenade crouton

Ravioli of Twice Cooked Duck \$25.50

Confit of shitake & eschallot with cassia bark cream reduction

Scallop & Tuna Trio \$29.50

Sashimi of Yellow Fin, scallop ceviche & seared scallops in nori dust

Stolichnaya Ocean Trout Stack \$26.50

Vodka pesto fillet, potato wafers, green apple, mizuna & cucumber chutney

White Pepper Lamb Fillets \$26.50

Wonton skins, tatsoi, tomato & kaffir lime relish & Asian herbs

Potato & Lemon Thyme Gnocchi \$24.50

Green peas, asparagus, beurre noisette & Shadows of Blue

Vine Ripened Tomato Carpaccio \$24.50

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

### Black Angus Beef Eye Fillet \$43.50

Herb & fried garlic crust, truffle mash, mushroom & goats cheese slice & Touriga jus

### Daily Reef Fish Fillet \$38.50

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

### Leatherwood Honey Glazed Duck \$38.50

Oven roasted breast with bok choy & sumac roasted pumpkin,  
confit duck leg, sweet potato puree, roasted eschallot & duck consommé

### Cajun Eggplant Stack \$32.50

Sugo pomodoro & goats cheese layers with parmesan artichoke & pistachio crumbs

### Petite Meat Grill \$42.50

Fillet Mignon with mushroom & sage pate & port jus

Lamb Cutlet Wellington with roasted tomato jam

Roasted Pork Belly with glazed eschallot & salt & pepper cauliflower

### Taste of the Sea (for 1) \$52.50

Seared Scallops in Japanese Pepper with lotus root, plum aioli & wakame

Char Grilled Bay Bug Tail al vino bianco

Pan Seared Tiger Prawns with garlic & brandy cream

Grilled Reef Fish with mud crab butter & cucumber noodles

## Sides Dishes (for 2)

Sumo Fries with creole salt & aioli \$8.50

Rocket, Pear & Parmesan Salad with walnuts, dukkah & green apple dressing \$14.50

Baby Spinach Salad with pine nuts, goats cheese & mustard orange dressing \$14.50

Sauté of Green Beans with fried garlic, parmesan & extra virgin olive oil \$8.50