

entrées and things to share

oysters	half dozen	dozen
natural	17	29
kilpatrick	22	36
calamari		16
flash fried, lime aioli		
gambas		18
prawns, pan fried in chilli, lemon & garlic		
cauliflower croquettes		16
cumin yoghurt		
poached mussels		20
cherry tomato & herb broth, warm turkish bread		
crispy skinned quail		16
frisee lettuce, lemon dressing		
scallop, bug tail, pork belly		18
roast cherry tomato, sage & garlic butter		
crab & prawn bruschetta		18
mixed green leaves, parmesan		
saganaki		14
walnut, fig		
warm turkish bread and dips		15
two house made dips		

other mains

350g natural grass fed rib eye	38
grilled, with steak fries, salad, red wine jus	
300g natural grass fed porterhouse	36
fondant potato, cauliflower cheese, peppercorn jus	
add creamy garlic seafood to your steak	9
chicken breast	32
pan-fried potato and parmesan dumplings, chicken velouté, carrot purée	
slow cooked lamb shoulder	34
roast pumpkin, goats cheese, beetroot puree, red wine jus	
house made pan fried gnocchi	29
zucchini, tomato and herb salsa, fresh ricotta	
sides	9
thick fries aioli	
garden salad lemon dressing	
mixed sautéed vegetables	
garlic bread	

salads

caesar salad	18
baby cos lettuce, croutons, bacon, anchovies, mustard dressing	
add chicken for	6
beetroot	18
roasted & pickled beetroot, seeded mustard dressing, toasted hazelnut, goats cheese	
cured baby octopus	18
capsicum, olives, lettuce, fetta, lemon dressing	
greek salad	19
cucumber, tomato, natural greek fetta, kalamata olives, lemon oregano dressing	
for the kids	12
flash fried calamari and chips	
grilled chicken and vegetables	
chicken nuggets and chips	
mini battered fish fillets and chips	
spaghetti & meatballs	
vanilla ice cream	5
with topping; chocolate, caramel, banana, strawberry, lime, vanilla	

\$15 for meal and ice cream

seafood

Pelicans seafood paella	38
prawn, calamari, mussels, scallops chorizo, parmesan	
barramundi	36
crushed kipfler potato, asparagus, sauce meunière	
fish and chips	33
crispy battered fish fillets, with fries, salad	
marinara	38
spaghetti, crab, prawns, scallops, pipis, mussels, calamari, fish fillets, chilli, garlic, oil	
kingfish hiramasa	34
shitake mushroom, wakame seaweed, soba noodles, crushed candied pistachio nuts, lime chilli coconut	
Pelicans seafood platter	59
a permanent fixture, comprising a mix of cold and hot fresh seafood	
cold; crab, moreton bay bug, whole prawns, oysters, smoked salmon, caviar, lime aioli	
hot; scallops, pipis, calamari, mussels, prawns, fish fillets, poached in cherry tomato, chilli & herb broth	
poached mussels	34
cherry tomato & herb broth, warm turkish bread	

desserts

14

roasted pear brûlée

pistachio biscotti

vanilla panna cotta

summer fruits, coconut macaroon, whipped cream

chocolate and salted caramel tart

coffee Anglaise, coffee soil, whipped cream

baked apple pie

semi freddo, poached strawberry

affogato

vanilla ice cream, espresso, your choice of
liqueur

cheese board

16

king island cheddar, brie and blue cheese,
fruit, quince paste, lavosh

coffee

espresso, long black, macchiato **3.2**

café latte, cappuccino, flat white **4**

double espresso, mocha **4**

hot chocolate, spiced/vanilla chai latte **4**

extra shot **1**

syrup; hazelnut, mint, orange, chai, **1**

vanilla, caramel

tea

4

english breakfast, earl grey, peppermint,
chamomile, sencha green, masala chai,
vanilla, green & jasmine flower,
lemongrass & ginger