

NAUTICA

Menu

SMALL

- Local burrata, gremolata dried Roma tomatoes, basil 19.5
Add toasted sourdough 4
- Seared Barramundi with green Sri Lankan curry 20
- Black pepper calamari, lemon aioli, wild rocket 18
- Grilled tiger prawns, Montpellier butter with fresh herbs 19.5
- BBQ corn and Manchego croquettes, habanero mayonnaise 17
- Octopus, nduja, roast fingerling potato, black olive oil 28
- House hot-smoked salmon slider, baby cos, seafood sauce 17
- Chicken sage and brandy pate, onion jam, cornichons, crackers 18.5

LARGE

- 200g Eye fillet, buttery mash, mushrooms, shallots, red wine sauce 55
- Duck leg rendang curry, coconut rice 39.5
- Hand rolled gnocchi, roast pumpkin, basil, Grana Padano 32
- Grilled salmon, truffle tartare, chat potatoes with green beans, peas, chervil 39.5
- Pork Schnitzel, coleslaw, salsa Verde 35
- Slow cooked lamb, roast potato, tomato, lemon, olives, fetta 39.5
- Saffron rice, prawn, chorizo, parsley 34.5
- Baked field mushrooms, grilled asparagus, hazelnuts, broad beans 29.5

ADDITIONAL SIDES

- French fries, aioli 10
- Green Beans, almonds 10
- Rocket, parmesan 10
- Roast cauliflower, Moroccan spice, currents, sun flower seeds, buckwheat 14

DESSERTS

- Chocolate cremeux, cherry compote, vanilla ice cream 14
- Pina colada panna cotta, pineapple, lime, toasted coconut 14
- Maple roasted peach cobbler, raspberry sorbet 14
- Basque cheesecake, brulee, salted caramel ice cream 14
- Ice Cream sundae, three scoops, wafers & biscuits 12
- Cheese - please ask your waiter for today's selection 8 per piece

Public Holiday - 15% surcharge applies

