

NAUTICA

SMALLS

- Bruschetta with heirloom tomato, basil, prosciutto and bocconcini 17.5
- Seared tiger prawns with green papaya salad, chilli, lime and cashew 20
- House smoked salmon with avocado, radish, baby cos, cucumber and mint 19.5
- Black pepper calamari, lemon aioli, wild rocket 18
- Zucchini, halloumi and lemon croquettes, eggplant aioli 16
- Grilled chicken sugar cane & coriander skewers and Nahm Jim 16
- Pulled pork slider, chipotle coleslaw, smoked cheddar cheese 16
- Charcuterie plate, caper berries, grissini, pickles 19.5

Large PLATES

- 300g Scotch fillet with grilled broccolini, onion jam and red wine jus 55
- Salmon with saffron aioli, asparagus, potato and hazelnut 38.5
- Fragrant red duck curry, coconut rice, kaffier lime, crispy shallots 38.5
- Linguini carbonara, Italian bacon, chives, egg, crème fraiche, parmesan cheese 28.5
- Pork schnitzel with caper and seeded mustard, rocket, pear, parmesan 35
- Roast lamb souvlaki, baby cos, tomato, shallots, mint tatziki 38.5
- Grilled barramundi with peas, capers, green beans and dill 41.5
- Baked pumpkin, hummus, heirloom carrots, ras el hanout, pomegranate 28.5

SIDES

- French fries, aioli 10
- Green beans, almonds 10
- Baby cos, Parmesan and garlic 10
- Polenta chips & truffle aioli 10

SOMETHING Sweet

- Vanilla crème brûlée, with salted caramel ice cream 14
- Chocolate panna cotta with maple berry honeycomb and raspberry sorbet 14
- Cheesecake with rhubarb and boysenberry ice cream 14
- Lemon curd, crunchy meringue and vanilla ice cream 14
- Ice cream sundae, three scoops, wafers and biscuits 12
- Cheese - please ask your waiter for today's selection 8 per pce

