



NAUTICA DINING

Lunch Service 12pm - 2:30pm

Bar & Lounge Menu available 2:30pm-5:30pm (Order from Bar)

Dinner Service 5:30pm - 8pm

Please See Specials Board

Starters & To Share

Marinated assorted Australian olives, grissini (GFA) (DF)	15
Taleggio Arancini, roasted tomatoes, aioli (V)	18
Wood-fired pizza bread, confit garlic and smoked scamozza cheese OR houmous, dukkha, caramelised balsamic (GFA) (V)	14
Andouille sausage, roasted red peppers, aioli, sourdough (GFA) (DF)	18
Charcuterie Plate, selected cured meats, house terrine, pickles, marinated vegetables, sourdough (GFA)	44
Australian cheese selection, lavosh, toasted bread, spiced nuts, dried fruit, pastes (GFA)	44

Entrées

Five-spice duck, Chinese pancakes, hoisin, cucumber, shallot (DF)	26
Salt & Szechuan pepper squid, garlic, shallots, chilli jam, lime (GF) (DF)	25
Port Stephens rock oysters, natural with mignonette OR Kilpatrick (GF) (DF)	22 for 6 40 for 12
Grilled Prawn Salad, Nuoc cham, rice noodles, peanuts, herbs (GF)	24
Spring vegetable salad, Persian fetta, aged balsamic, toasted seeds (GF) (V)	25

Mains

Fusilli, Eden mussels, clams, garlic, chilli, extra virgin olive oil, parsley, lemon	34
Pressed shoulder Murray River pork, crab wontons, master stock, shitakes, raddish	38
Smoke roast Atlantic salmon, heirloom beets, horseradish cream, watercress (GF)	36
Slow-cooked Pukara Estate lamb shoulder for two, herb crushed potatoes, glazed Dutch carrots, roasting juices, mint gel (GF)	82
Felafel, freekah, roast butternut, baby spinach, avocado, green goddess dressing (V)	29
Pan roast Daintree barramundi, prawns, garlic, panzanella salad (GFA)	42
Miso glazed Petuna ocean trout, baby bok choy, wood ear mushroom, pickled ginger, bonito garlic dressing (GF) (DF)	39
Pan-roasted market-fresh fish, broccolini, toasted almonds, citrus dressing (GF)	MP
300g Black Angus Sirloin, smoked cheese croquettes, mushroom ragout, roasted tomato (GF)	42



Classics

Wagyu beef burger, smoked cheese, real bacon, lettuce, tomato, caramelised onion, beetroot, house sauce, fries (GFA)	24
Panko crumbed market-fresh fish burger, house tartare, lettuce, tomato, pickled Spanish onion, fries (DF)	24
Crumbed field mushroom and brie burger, lettuce, roast tomato relish, aioli (GFA) (V)	24
Hand crumbed chicken schnitzel parmigiana, tomato sauce, mozzarella, basil, leaf salad, fries	26
Beer battered market-fresh fish, house tartare, lemon, salad, fries (DF)	26

Desserts

Freeform caramel cheesecake, dulce de leche, caramelised banana, hazelnut crumb (GF)	15
Vanilla crème brûlée, strawberry salad, sorbet (GF)	15
Chocolate mess, meringue, mousse, mallows, berries, biscuit, gel (GF)	15
Honey & coconut semifreddo, tropical fruits, coconut biscuit (GFA) (DFA)	15

Sides

Fries with aioli (GF) (DF)	9
Crushed chat potatoes with garlic & herb butter (GF)	9
Steamed green vegetables, beurre noisette, aged balsamic (GF)	9
Garden salad (GF) (DF)	9

Kids

Grilled or battered fish with salad and fries (GFA)	12
Chicken schnitzel with salad and fries (DF)	12
Steak with vegetables and fries (GF)	12
Beef cheeseburger OR fish burger with fries (GFA)	12

All served with ice cream sundae or banana split

GF - gluten-free

GFA - gluten-free available

MP - market price, ask wait staff

V - Vegetarian

DF - Dairy Free Available

Vegan options available upon request

Additional dairy free options available

Please advise staff of any dietary requirements

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