



NAUTICA DINING

Lunch Service 12pm - 2:30pm

Dinner Service 5:30pm - 8:30pm

Bar & Lounge Menu available 12:00pm-8:30pm (Order from Bar 2:30pm - 5:30pm)

(May close earlier than 8:30pm depending on restaurant demand)

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 whipped goat's cheese, onion jam (GFA)	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 (GFA) (DF)	25
Port Stephens rock oysters, natural with mignonette OR Kilpatrick (GFA) (DF)	24 for 6 44 for 12

Mains

Slow-cooked Pukara Estate lamb shoulder for two, roast sweet potato, eggplant relish, sumac yoghurt, roasting juices (GFA)	86
Felafel, freekah, roast butternut, baby spinach, avocado, green goddess dressing (V)	28
Pan-roasted market-fresh fish, broccolini, crushed chat potatoes, toasted almonds, citrus dressing (GF)	MP
300g Black Angus Sirloin, smoked cheese croquettes, mushroom ragout, roasted tomato (GFA)	42
Linguini pasta, chorizo, prawns, baby spinach, garlic, cherry tomatoes, olive oil, chives, Parmesan	39
Slow-roast pork belly, mustard fruits, celeriac, Swiss browns, Brussels sprouts	33
Pan roast Daintree Barramundi, roast cauliflower, satay spices, peanuts, pomegranate, herbs	39
Atlantic salmon, vadouvan, brown rice, raisins, cashews, pickled cucumber, free range egg (GFA)	36
Grilled paillard of chicken, roast root vegetables, Persian fetta, cranberry agrodolce	32



Classics

Wagyu beef burger, cheese, 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

Sticky date pudding, butterscotch sauce, brandy snap ice cream	15
Orange and star anise crème brûlée, macerated mandarin, rhubarb (GFA)	15
Chocolate brownie fondant, vanilla ice cream, raspberry coulis (GFA)	15

Please allow 15 minutes

Sides

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

Kids *Under 12 only*

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

All served with ice cream sundae or banana split

Vegan options available upon request

Additional dairy free options available

Extra sauce at additional cost at time of order

Please advise staff of any dietary requirements

GFA - gluten-free available

MP - market price, ask wait staff

V - Vegetarian

DF - Dairy Free Available

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