

**entrées and things to share**

<b>oysters</b>	half dozen	dozen
natural	<b>19</b>	<b>32</b>
Kilpatrick	<b>28</b>	<b>38</b>
<b>calamari</b>		<b>16</b>
flash fried, lime aioli		
<b>cauliflower croquettes</b>		<b>14</b>
cumin yoghurt		
<b>poached mussels</b>		<b>20</b>
cherry tomato & herb broth, warm turkish bread		
<b>saganaki</b>		<b>16</b>
fresh lemon, tomato chutney		
<b>cured salmon</b>		<b>18</b>
horseradish cream, pickled beetroot		
<b>crab &amp; prawn bruschetta</b>		<b>18</b>
mixed green leaves, parmesan		
<b>pork terrine</b>		<b>14</b>
onion ketchup, pear chutney		
<b>warm turkish bread and dips</b>		<b>15</b>
two house made dips		
<b>scallops</b>		<b>18</b>
cauliflower purée, sage butter		

**other mains**

<b>350g natural grass fed rib eye</b>	<b>38</b>
fries, garden salad, peppercorn sauce	
<b>add creamy garlic seafood to your steak</b>	<b>9</b>
<b>chicken breast</b>	<b>34</b>
lemon preserve filling, green pea risotto, steamed broccollini, jus	
<b>lamb backstrap</b>	<b>38</b>
creamy mashed potato, sautéed spinach, roasted truss tomato, labne, jus	
<b>house made tagliatelle</b>	<b>29</b>
wild mushrooms, creamy mascarpone sauce, green pea crumb	
<b>sides</b>	<b>9</b>
<b>thick fries</b> aioli	
<b>garden salad</b> lemon dressing	
<b>garlic bread</b>	
<b>sautéed seasonal vegetables</b>	

**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

**prawn and mango** 18

cherry tomato, strawberry, lemon,  
oregano, olive oil

**squid salad** 19

kipfler potato, green beans, sundried  
tomato, toasted almond, lime and chilli  
dressing

**for the kids (under 12)** 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

**seafood**

**pelican's seafood paella** 38

prawn, calamari, mussels, scallops,  
chorizo, parmesan

**barramundi** 36

steamed asparagus, orange segment,  
turnip purée, seeded mustard vinaigrette

**fish and chips** 33

battered fillets, fries, salad, tartare  
sauce

**marinara** 38

spaghetti, crab, prawns, scallops, pipis,  
mussels, calamari, fish fillets, chilli,  
garlic, oil

**salmon** 36

kipfler potato, sautéed mixed vegetable

**pelican's seafood platter** 69

**cold;** crab, scampi, whole prawns, oysters,  
smoked salmon, caviar

**hot;** scallops, pipis, calamari, mussels,  
prawns, fish fillets, all poached in a  
cherry tomato, chilli & herb broth

**poached mussels** 34

cherry tomato & herb broth, warm turkish  
bread

**desserts****15****tiramisu**

fresh berries, berry compote

**coffee parfait**

chocolate, coffee soil, salted caramel

**mango panna cotta**

summer fruits, cream

**pavlova**

lavender cream, passion fruit, strawberry

**apple ginger crumble**

homemade ice cream

**affogato**vanilla ice cream, espresso, your choice of  
liqueur**cheese board****16**king island cheddar, brie and blue cheese;  
fruit, poached quince, lavosh**coffee**

espresso	<b>3</b>
long black, macchiato	<b>4</b>
café latte, cappuccino, flat white	<b>4</b>
double espresso, mocha	<b>4</b>
hot chocolate, spiced/vanilla chai latte	<b>4</b>
extra shot	<b>1</b>
syrup; hazelnut, mint, orange, chai,	<b>1</b>
vanilla, caramel	

**tea****4**english breakfast, earl grey, peppermint,  
chamomile, sencha green, masala chai,  
vanilla, green & jasmine flower,  
lemongrass & ginger