

**PELICANS LANDING**  
**Restaurant & Bar**

**\$50 set menu**  
**to share**

warm turkish bread and dips

**mains**

**fish and chips**

battered flake, thick fries, salad

**350g natural pasture fed rib eye**

grilled, with fries, salad & peppercorn sauce

**chicken breast**

lemon preserve filling, green pea risotto,  
steamed broccollini, jus

**dessert**

**pavlova**

lavender cream, passionfruit

**mango panna cotta**

summer fruits, cream

**PELICANS LANDING**  
**Restaurant & Bar**

**\$60 set menu**  
**to share**

warm turkish bread and dips

**entrée**

**calamari**

flash fried, lime aioli

**pork terrine**

onion ketchup, pear chutney

**cured salmon**

horseradish cream, pickled beetroot

**mains**

**350g natural pasture fed rib eye**

grilled, with fries, salad & peppercorn sauce  
jus

**barramundi**

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

**chicken breast**

lemon preserve filling, green pea risotto,  
steamed broccollini, jus

**PELICANS LANDING**  
**Restaurant & Bar**

**\$75 set menu**

**entrée**

**calamari**

flash fried, lime aioli

**cured salmon**

horseradish cream, pickled beetroot

**pork terrine**

onion ketchup, pear chutney

**mains**

**350g natural grass fed rib eye**

grilled, with hand cut chips & peppercorn sauce

**barramundi**

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

**chicken breast**

lemon preserve filling, green pea risotto,  
steamed broccollini, jus

**dessert**

**cheese board**

king island cheddar, brie & blue cheese, fruit,  
poached quince, lavosh

**tiramisu**

fresh berries, berry compote

**mango panna cotta**

summer fruits, cream