

ENTREES AND THINGS TO SHARE

	half dozen	dozen
oysters		
natural	22	32
kilpatrick	28	38
calamari		16
flash fried, tartare sauce, lemon		
cauliflower croquettes		14
cumin yoghurt		
poached mussels		20
cherry tomato & herb broth, warm turkish bread		
saganaki		16
fresh lemon, tomato chutney		
cured salmon		18
horseradish cream, pickled beetroot		
crab & prawn bruschetta		18
mixed green leaves, parmesan		
pork terrine		14
onion ketchup, pear chutney		
warm turkish bread and dips		16
two house made dips		
scallops		18
cauliflower puree, sage butter		

SEAFOOD

pelicans seafood paella	38
prawn, calamari, mussels, scallops, chorizo, parmesan	
barramundi	36
steamed asparagus, orange segment, turnip puree, 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	
pelicans 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	
calamari	32
flash fried served with fries, salad,	

OTHER MAINS

350g natural grass fed rib eye 39

fries, garden salad, peppercorn sauce
add creamy garlic seafood to your steak +9

chicken breast 36

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

house made tagliatelle 30

wild mushrooms, creamy mascarpone sauce,
green pea crumb (V)

spaghetti puttanesca 30

preserved vegetables olives tomato roasted
potato and chili (V)

vegetarian curry plate 30

sweet and sour potato, curried lentil,
eggplant chutney, served with roti bread (V)

SIDES 9

fries with aioli

garden salad lemon dressing

sautéed seasonal vegetables

garlic bread

DESSERTS

15

tiramisu

fresh berries, berry compote

coffee parfait

chocolate, coffee soil, salted caramel

mango panna cotta

summer fruits, cream

pavlova

lavender cream, passionfruit, strawberry

apple ginger crumble

homemade ice cream

affogato

vanilla ice cream, espresso, your choice
of liqueur

CHEESE BOARD

16

Selection of local and imported cheese,
fruit, poached quince, lavosh

COFFEE

espresso	3
long black, macchiato	3
café latte, cappuccino, flat white	4
double espresso, mocha	4
hot chocolate, spiced/vanilla chai latte	4
extra shot	1
syrup; hazelnut, mint, orange, chai, vanilla, caramel	1
ice latte	6
ice chocolate	6
Liquor coffee	11
your choice of liquor	

TEA

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

SALADS

caesar salad 18

baby cos lettuce, croutons, bacon,
anchovies, mustard dressing

add chicken extra 9

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 22

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

milk shakes 8

chocolate, caramel, banana, strawberry,
lime, vanilla

**"There is no sincerer love,
than the love of food."**

George Bernard Shaw

Welcome to Pelicans Landing
Happy Hour 5-8pm daily

Bar Meals & Snacks

available in our bar and balcony areas
(excluding smokers balcony)
from 12-3pm and 5pm until
kitchen closes, 7 days a week!

For more information on upcoming events
in our restaurant and function centre
please see the 'Whats On' tab.

LOCAL COURTESY BUS AVAILABLE
speak to our friendly staff.

Please note there is a 15% surcharge
on public holidays and a 1.79% Eftpos
surcharge on all card payments.