

PELICANS LANDING IN-HOUSE DINING

Entrée

calamari ~ flash fried, fresh lemon	16
scallops ~ cauliflower puree, sage butter	18
cauliflower croquettes ~ cumin yoghurt	14
saganaki ~ fresh lemon, tomato chutney	16
warm Turkish bread and two house made dips	16
poached mussels - cherry tomato & herb broth, warm Turkish bread	22
oysters - natural, lemon	half dozen 22 / dozen 34
- kilpatrick	half dozen 28 / dozen 38

Sharing Plate

chef's selection of cured meats, gourmet cheeses and accompaniments to share	26 (2) / 39 (4)
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Main

seafood paella ~ prawn, calamari, mussels, scallops, chorizo, parmesan	38
salmon fillet grilled ~ seasonal vegetables, beurre blanc sauce	36
whole grilled barramundi ~ salad and grenobloise sauce (butter, capers, lemon, parsley)	36
fish and chips ~ battered fillets, fries, salad	34
poached mussels - cherry tomato & herb broth, warm Turkish bread	34
marinara ~ spaghetti, crab, prawns, scallops, pipis, mussels, calamari, fish fillets, chilli, garlic, oil flash fried	38
350g natural grass-fed rib eye ~ fries, garden salad, peppercorn sauce	39
chicken breast ~ lemon preserve filling, green pea risotto, steamed broccolini, jus	37
vegetarian curry plate ~ sweet and sour potato, curried lentil, eggplant chutney, served with roti bread (V)	32
seafood platter ~ 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	69
Sides - Fries, garlic bread	9
Add gravy or peppercorn sauce to menu item	1

Bar Menu (In-house served with a glass of house wine, pot of beer or soft drink)

veal parmigiana ~ shaved ham, melted cheese, Napoli sauce	19
chicken parmigiana ~ shaved ham, melted cheese, Napoli sauce	19
spaghetti puttanesca ~ pasta with preserved vegetables, olives, tomato, roasted potato, and chili (V)	19
south African ~ gourmet sausages, served on mash with tomato relish	19
wiener schnitzel ~ with Italian slaw and lemon	19
chicken schnitzel ~ with Italian slaw and lemon	19
steak sandwich ~ fine cut steak on Turkish roll with bacon, lettuce, tomato, caramelized, onion, relish	19
chicken fillet burger ~ chicken fillet on Turkish bun with tomato, lettuce, bacon, Caesar dressing	19

Bar Snacks

lightly spiced chicken wings	\$9
pan fried chorizo	\$9
kalamata olives	\$9
duck spring rolls	\$9
bowl of fries	\$9

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Salads

caesar salad	- baby cos lettuce, croutons, bacon, anchovies, mustard dressing	19
	- add chicken	9
Greek salad	- fresh tomato, cucumber, feta, olives, oregano lemon dressing	18
	- add chicken	9
squid salad	- kipfler potato, green beans, sundried tomato, toasted almond, lime and chili dressing	22

Desserts

chocolate tart	~ coffee anglaise, whipped cream	15
tiramisu	~ fresh berries, berry compote	15
coffee parfait	~ chocolate, coffee soil, salted caramel	15
selection of local and imported cheese, fruit, poached quince, lavosh		16

Children's Menu

flash fried calamari and chips		12
grilled chicken and vegetables		12
chicken nuggets and chips		12
mini battered fish fillets and chips		12
spaghetti & meatballs		12

Beverages

BEER	POT	SCHN	PINT	WINES	GLS	BTL
Pelicans Landing Draught	5	7	9	Bay Of Stones Non-Vintage Brut	9	44
Carlton Draught Beer	6	8	10	Bottega Prosecco	12	55
Great Northern	6	8	10	Chandon Non-Vintage Brut		55
Yenda Session Ale	7	9	12	Mumm Grand Corton NV		105
Two Birds Pale Ale	7	9	12	Besserat Brut Rose		155
4 Pines Pacific Ale	5	8	10			
Brookvale Ginger Beer	6	8	10	Claymore Joshua Tree Riesling	10	46
				Caldora Pinot Grigio	9	44
				T'Gallent Juliet Moscato	10	46
AUSTRALIAN			BTL			
VB			7	Haselgrove First Cut Sauvignon Blanc	10	45
Pure Blonde			8	Five Partners Sauvignon Blanc	11	50
Crown Lager			8	Babich Black Label Sauvignon Blanc		68
James Boag Premium			8	Shaw & Smith Sauvignon Blanc		78
James Squire Pale Ale			9	Haselgrove Staff Chardonnay	10	48
James Squire Amber Ale			9	Petaluma 'Piccadily'		78
Stone & Wood Pacific Ale			9			
Two Birds "Taco"			9	The Hedonist Rose	11	52
Two Birds Golden Ale			9			
Exit IPA			12	Rustic Bay Pinot Noir	10	45
				Tomich Hill Pinot Noir		50
IMPORTED				St Huberts 'The Stag' Pinot Noir		60
Corona			9	Abel's Tempest		66
Peroni			9			
Stella			9	Rustic Bay Shiraz	10	48
Heineken			9	Hedonist Shiraz		48
Sierra Nevada Pale Ale			9	Te Aro Charred Door		55
Guinness			12	Penfolds Max's		60
Weihenstephaner Wheat Beer			14	Elderton Shiraz		65
				Haselgrove Origin Series The Catkin Shiraz		65
CIDER						
The Hills Apple Cider			9	Caldora Sangiovese	9	44
The Hills Pear Cider			9	Scarpantoni Merlot	11	50
Lick Pier Ginger Beer			9	Rocca Delle Macie Chianti Classico Docg		52
				Farnese Chiantari Nero D'Avola		60
FOR THE DRIVER						
James Boags Light			7	Haselgrove First Cut Cabernet Sauvignon	10	45
Stone & Wood Garden Ale Mid Strength			8	Hedonist Cabernet Sauvignon		48
				Dance with the Devil		55
				Wynns The Banker		

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