

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)
--	-----------------

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	33
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	36
vegetarian curry plate ~ sweet and sour potato, curried lentil, eggplant chutney, served with roti bread (V)	30
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

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

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

PELICANS LANDING IN-HOUSE DINING

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	6	8	10	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
AUSTRALIAN			BTL	T'Gallent Juliet Moscato	10	46
VB			7			
Pure Blonde			8	Haselgrove First Cut Sauvignon Blanc	10	45
Crown Lager			8	Five Partners Sauvignon Blanc	11	50
James Boag Premium			8	Babich Black Label Sauvignon Blanc		68
James Squire Pale Ale			9	Shaw & Smith Sauvignon Blanc		78
James Squire Amber Ale			9	Haselgrove Staff Chardonnay	10	48
Stone & Wood Pacific Ale			9	Petaluma 'Piccadilly'		78
Two Birds "Taco"			9			
Two Birds Golden Ale			9	The Hedonist Rose	11	52
Exit IPA			12			
IMPORTED				Rustic Bay Pinot Noir	10	45
Corona			9	Tomich Hill Pinot Noir		50
Peroni			9	St Huberts 'The Stag' Pinot Noir		60
Stella			9	Abel's Tempest		66
Heineken			9			
Sierra Nevada Pale Ale			9	Rustic Bay Shiraz	10	48
Guinness			12	Hedonist Shiraz		48
Weihenstephaner Wheat Beer			14	Te Aro Charred Door		55
				Penfolds Max's		60
CIDER				Elderton Shiraz		62
The Hills Apple Cider			9	Haselgrove Origin Series The Catkin Shiraz		65
The Hills Pear Cider			9			
Lick Pier Ginger Beer			9	Caldora Sangiovese	9	44
				Scarpantoni Merlot	11	50
FOR THE DRIVER				Rocca Delle Macie Chianti Classico Docg		52
James Boags Light			7	Farnese Chiantari Nero D'Avola		60
Stone & Wood Garden Ale Mid Strength			8			
				Haselgrove First Cut Cabernet Sauvignon	10	45
				Hedonist Cabernet Sauvignon		48
				Dance with the Devil		55
				Wynns The Banker		70