

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

*George Bernard Shaw*

**Welcome to Pelicans Landing**

**Happy Hour  
ALL DAY, EVERYDAY**

**A la Carte, Bar Meals & Snacks**

Monday-Friday 11:30am-3pm and 5-10pm  
Saturday & Sunday from 12-10pm

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

**Gift Vouchers available**

The perfect present

**Membership Cards available**

Ask our friendly staff for details

**LOCAL COURTESY BUS AVAILABLE**

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

**Please note we do not split bills**

## ENTREES AND THINGS TO SHARE

	half dozen	dozen
<b>oysters</b>		
natural, cocktail sauce, lemon	22	34
kilpatrick	28	38
<b>calamari</b>		16
flash fried, fresh lemon		
<b>cauliflower croquettes</b>		14
cumin yoghurt		
<b>poached mussels</b>		22
cherry tomato & herb broth, warm turkish bread		
<b>saganaki</b>		16
fresh lemon, tomato chutney		
<b>duck liver pate</b>		18
cornichon, onion marmalade, croutons		
<b>crab &amp; prawn bruschetta</b>		18
mixed green leaves, parmesan		
<b>pork terrine</b>		15
onion ketchup, pear chutney		
<b>warm turkish bread and dips</b>		16
two house made dips		
<b>scallops</b>		18
cauliflower puree, sage butter		

## **OTHER MAINS**

**rib eye steak 350g natural grass fed** 39  
fries, garden salad, peppercorn or  
mushroom sauce

**Black angus sirloin steak 300g  
natural grass fed** 38  
sautéed broccoli, fries, peppercorn or  
mushroom sauce

**chicken breast** 37  
lemon preserve filling, green pea risotto,  
steamed broccolini, jus

**risotto** 30  
green pea, white wine, shaved parmesan (V)

**spaghetti puttanesca** 32  
preserved vegetables olives tomato roasted  
potato and chili (V)

**vegetarian curry plate** 32  
sweet and sour potato, curried lentil,  
eggplant chutney, served with roti bread (V)

**SIDES** 9  
fries  
garden salad lemon dressing  
sautéed seasonal vegetables  
garlic bread

## SEAFOOD

<b>pelicans seafood paella</b>	<b>38</b>
prawn, calamari, mussels, scallops, chorizo, parmesan	
<b>whole grilled baby barramundi</b>	<b>36</b>
grenobloise sauce (butter, capers, lemon parsley), salad	
<b>fish and chips</b>	<b>34</b>
battered fillets, fries, salad, fresh lemon	
<b>marinara</b>	<b>38</b>
spaghetti, crab, prawns, scallops, pipis, mussels, calamari, fish fillets, chilli, garlic, oil	
<b>Salmon fillet grilled</b>	<b>36</b>
seasonal vegetables, beurre blanc sauce	
<b>pelicans seafood platter</b>	<b>69</b>
<b>cold;</b> crab, scampi, whole prawns, oysters, smoked salmon, caviar	
<b>hot;</b> scallops, pipis, calamari, mussels, prawns, fish fillets, all poached in a cherry tomato, chilli & herb broth	
<b>poached mussels</b>	<b>34</b>
cherry tomato & herb broth, warm Turkish bread	
<b>calamari</b>	<b>34</b>
flash fried served with fries, salad, lemon	

## **SALADS**

<b>caesar salad</b>	<b>18</b>
baby cos lettuce, croutons, bacon, anchovies, mustard dressing add chicken extra 9	
<b>beetroot</b>	<b>18</b>
roasted & pickled beetroot, seeded mustard dressing, toasted hazelnut, goats cheese	
<b>greek</b>	<b>18</b>
fresh tomato, cucumber, fetta, olives, oregano lemon dressing	
<b>squid salad</b>	<b>22</b>
kipfler potato, green beans, sundried tomato, toasted almond, lime and chilli dressing	
<b>FOR THE KIDS (UNDER 12)</b>	<b>14</b>
<b>deep fried calamari</b> and chips	
<b>grilled chicken</b> and vegetables	
<b>chicken nuggets</b> and chips	
<b>mini battered fish fillets</b> and chips	
<b>spaghetti &amp; meatballs</b>	
<b>vanilla ice cream</b>	<b>5</b>
with topping; chocolate, caramel, banana, strawberry, lime, vanilla	
<b>milk shakes</b>	<b>8</b>
chocolate, caramel, banana, strawberry, lime, vanilla	

**DESSERTS**            **15**

**tiramisu**

fresh berries, berry compote

**coffee parfait**

chocolate, coffee soil, salted caramel

**chocolate tart**

**coffee anglaise**, whipped cream

**sticky date pudding**

butter scotch sauce

**affogato**

vanilla ice cream, espresso, your choice  
of liqueur

**CHEESE BOARD**

**16**

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

**COFFEE**

espresso	4
long black, macchiato	4
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
<b>liquor coffee</b>	11
your choice of liqueur	

**TEA**

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

# Meals & Snacks

## Bar Snacks

vegetable spring rolls (v)	9
lightly spiced chicken wing	9
pan fried chorizo	9
kalamata olives	9
duck spring rolls	9
bowl of fries	9

## Sharing Plate

26(2)/39(4)

chef's selection of cured meats, gourmet cheeses and accompaniments to share

## Bar Meals

19

Served with a glass of house wine, pot of beer or soft drink

- veal parmigiana** shaved ham melted cheese  
Napoli sauce
- chicken parmigiana** shaved ham melted cheese  
Napoli sauce
- chicken schnitzel** with garden salad and lemon
- spaghetti puttanesca** preserved vegetables olives  
tomato roasted potato and chili (v)
- south african gourmet sausages** served on mash  
with tomato relish
- weiner schnitzel** with italian slaw and lemon
- steak sandwich** on a Turkish roll with bacon  
lettuce tomato caramelized onion and relish
- chicken fillet burger** on turkish bun tomato  
lettuce bacon and caesar dressin