

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

pelicans seafood paella	38
prawn, calamari, mussels, scallops, chorizo, parmesan	
whole grilled baby barramundi	36
grenobloise sauce (butter, capers, lemon parsley), salad	
fish and chips	34
battered fillets, fries, salad, fresh lemon	
marinara	38
spaghetti, crab, prawns, scallops, pipis, mussels, calamari, fish fillets, chilli, garlic, oil	
Salmon fillet grilled	36
seasonal vegetables, beurre blanc sauce	
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	34
flash fried served with fries, salad, lemon	

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	
greek	18
fresh tomato, cucumber, fetta, olives, oregano lemon dressing	
squid salad	22
kipfler potato, green beans, sundried tomato, toasted almond, lime and chilli dressing	
FOR THE KIDS (UNDER 12)	14
deep 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	

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
liquor coffee	11
your choice of liqueur	

TEA

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

Bar Snacks 9

vegetable spring rolls (v)
duck spring rolls
lightly spiced chicken wings
kalamata olives
bowl of chips
bowl of wedges
served with sweet chilli and sour cream 12

Sharing Plate 26(2)/39(4)

sharing plate for two or four people
chef's selection of cured meats, gourmet
cheeses and accompaniments to share

Bar Meals 19

served with a glass of beer, house wine or soft drink

pizza

salami with capsicum tomato cheese olives

pizza

vegetarian with fetta tomato onion olive
rosemary

chicken or veal parmigiana shaved ham melted cheese Napoli sauce
salad

Caesar salad baby cos lettuce croutons bacon anchovies mustard
dressing – add chicken extra \$9

chicken fillet burger on turkish bun tomato
lettuce bacon and caesar dressing

chicken or wiener schnitzel

with italian slaw and lemon

spaghetti puttanesca preserved vegetables olives
tomato roasted potato chili (v)

steak sandwich on a Turkish roll with bacon
lettuce tomato caramelized onion relish

South African sausages on mash with tomato relish