

**"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-3.00pm and 5.30pm-9.30pm
Saturday & Sunday from 11.30-9.30pm

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 staff for details

LOCAL COURTESY BUS AVAILABLE

Please note there is a 20% surcharge on public holidays
and a 1.81% eftpos surcharge on all card payments

Please note we do not split bills

Bar Snacks

9

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

Sharing Plate

sharing plate for two or four people 34 (2) / 44 (4)
chef's selection of cured meats, gourmet
cheese and accompaniments to share
meat gyros platter for 3 112 (3)
lamb gyros, chicken gyros, loukaniko, keftethes
served with chips, pita bread, tzatziki, lemon and
Greek salad

Bar Meals

24

served with a glass of beer, house wine or soft drink
pizza
salami with capsicum, tomato, cheese, olives
pizza
vegetarian with fetta, tomato, onion, olives,
rosemary (v)
chicken parmigiana shaved ham, melted
cheese, Napoli sauce, salad
caesar salad baby cos lettuce, croutons, bacon,
anchovies, caesar dressing, add chicken extra 9 (gfo)
chicken fillet burger on turkish bun, tomato,
lettuce, cheese, bacon and caesar dressing
chicken schnitzel
with Italian slaw and lemon
spaghetti puttanesca preserved vegetables,
olives, tomato, roasted potato, chilli (v,vo)
steak sandwich on a turkish roll, bacon, lettuce,
cheese, tomato, caramelized onion, relish
South African chilli sausages on mash with
tomato relish (gf)

ENTREES AND THINGS TO SHARE

	half dozen	dozen
oysters		
natural, cocktail	27	38
sauce, lemon (gf)		
Kilpatrick (gf)	30	42
calamari flash fried, fresh lemon (gfo)		22
cauliflower croquettes cumin yoghurt		15
poached mussels cherry tomato, cream & herb broth, warm turkish bread		27
saganaki fresh lemon, tomato chutney (gf)		16
seafood cocktail calamari, prawns, salmon, oyster, caviar, lettuce, lemon and cocktail sauce (gf)		22
bruschetta tomato, basil, pesto, bocconcini cheese, balsamic		19
meatballs napoli sauce, chargrilled bread, parmesan		16
warm turkish bread and dips two house made dips		22

SEAFOOD

- pelicans seafood paella** 44
prawn, calamari, mussels, scallops, chorizo, parmesan (gf)
- whole grilled baby barramundi** 39
grenobloise sauce (butter, capers, lemon parsley), salad (gf)
- fish and chips** 36
battered fillets, fries, salad, fresh lemon (gfo)
- marinara** 46
spaghetti, crab, prawns, scallops, pipis, mussels, calamari, fish pieces, chilli, garlic, oil
- salmon fillet grilled** 38
potato salad, seasonal greens, beurre blanc sauce (gf)
- pelicans seafood platter** 74
cold; crab, Moreton Bay bugs, whole prawns, oysters, smoked salmon, caviar
hot; scallops, pipis, calamari, mussels, prawns, fish pieces, all poached in a cherry tomato, cream, chilli & herb broth
- poached mussels** 42
cherry tomato, cream & herb broth, served with warm Turkish bread
- calamari** 39
flash fried served with fries, salad, lemon (gfo)

OTHER MAINS

ribeye steak chargrilled 350g	48
natural grass fed	
chips, garden salad, (gfo)	
chasseur, dianne, peppercorn or jus	
black angus sirloin steak	44
chargrilled 350g	
sauteed greens, chips, (gfo)	
chasseur, dianne, peppercorn or jus	
chicken breast	42
lemon preserve filling, green pea	
risotto, steamed greens, jus (gf)	
risotto	34
green pea, white wine, shaved parmesan	
(gf)	
spaghetti puttanesca	34
preserved vegetables olives tomato	
roasted potato and chilli (v,vgo)	
vegetarian curry plate	37
sweet and sour potato, curried lentil,	
eggplant chutney, roti bread (v)	
SIDES	
wedges, sweet chilli, sour cream	
chips	12
garden salad lemon dressing	9
sauteed seasonal vegetables	9
chasseur, dianne, peppercorn or jus	9
garlic bread	3
	9

MEAT GYROS PLATTER

46 for 1 / 112 for 3

lamb gyros 150gm

marinated chargrilled lamb shoulder

chicken gyros 150gm

marinated chargrilled boneless sliced chicken

loukaniko (sausage)

Greek sausages made from pork

keftethes

traditional Greek style grilled meatballs

served with

chips, pita bread, tzatziki,

lemon and Greek salad

SALADS

- caesar salad** 27
baby cos lettuce, croutons, bacon, anchovies,
mustard dressing (gfo)
add chicken extra 9
- beetroot** 21
house pickled beetroot, seeded mustard dressing,
toasted hazelnut, goat cheese (gf)
- greek** 21
fresh tomato, cucumber, fetta, olives, oregano
lemon dressing (gf)
- squid salad** 26
kipfler potato, green beans, sundried tomato,
toasted almonds, lime and chilli dressing (gf)
- FOR THE KIDS (UNDER 12)** 18
(includes ice cream dessert)
- deep fried calamari** and chips (gfo)
grilled chicken and vegetables (gf)
chicken nuggets and chips
mini battered fish fillets and chips (gfo)
spaghetti & meatballs
- vanilla ice cream** 8
with topping; chocolate, caramel,
strawberry, vanilla (gf)
- milk shakes** 12
chocolate, caramel, strawberry, vanilla

DESSERTS

16

tiramisu

fresh berries, berry compote

lemon tart

with whipped cream, a berry compote
and seasonal fruits

chocolate tart

coffee anglaise, whipped cream

sticky date pudding

butter scotch sauce

affogato

vanilla ice cream, espresso,
your choice of liqueur

COFFEE

espresso, long black, macchiato 5

café latte, cappuccino, flat white 5

hot chocolate 5

extra shot 1

tea 5

Please note we do not split bills