

**"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** 46 (1) 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, 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
<b>oysters</b>		
natural, cocktail	27	38
sauce, lemon (gf)		
Kilpatrick (gf)	30	42
<b>calamari</b> flash fried, fresh lemon (gfo)		22
<b>cauliflower croquettes</b> cumin yoghurt		15
<b>poached mussels</b> cherry tomato, cream & herb broth, warm turkish bread		27
<b>saganaki</b> fresh lemon, tomato chutney (gf)		16
<b>seafood cocktail</b> calamari, prawns, salmon, oyster, caviar, lettuce, lemon and cocktail sauce (gf)		22
<b>bruschetta</b> tomato, basil, pesto, bocconcini cheese, balsamic		19
<b>meatballs</b> napoli sauce, chargrilled bread, parmesan		16
<b>warm turkish bread and dips</b> two house made dips		22

## **SEAFOOD**

- pelicans seafood paella** 46  
prawn, calamari, mussels, scallops,  
chorizo, parmesan
- whole grilled baby barramundi** 42  
grenobloise sauce (butter, capers, lemon  
parsley), salad
- fish and chips** 36  
battered fillets, fries, salad, fresh lemon
- 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
- pelicans seafood platter** 66  
fillets of battered fish, crumbed prawns, calamari  
rings, scallops, fresh whole prawns, smoked salmon,  
oysters, caviar, chips, tartare sauce and lemon
- poached mussels** 42  
cherry tomato, cream & herb broth,  
served with warm Turkish bread
- calamari** 39  
flash fried served with fries, salad, lemon

## OTHER MAINS

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

## **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

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