

**"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

vegetable spring rolls (v)	9
duck spring rolls	
lightly spiced chicken wings	
bowl of chips	
garlic bread	
cheesy garlic bread	12
bowl of wedges, sweet chilli, sour cream	

SHARING

sharing plate	34(2) / 44(4)
chef's selection of cured meats, gourmet cheese, and accompaniments to share	
meat gyros platter	49(1) / 119(3)
lamb gyros, chicken gyros, loukaniko, keftethes, chips, pita bread, tzatziki, fresh lemon, greek salad	

BAR MEALS

24

served with a pot beer, house wine, or soft drink

pizza; cheesy garlic (v)	
cheese, garlic	
pizza; margherita (v)	
cheese, napoli sauce, basil	
pizza; salami	
capsicum, napoli sauce, cheese, olives	
pizza; vegetarian (v)	
feta, napoli sauce, tomato, potato, onion, olives, rosemary	
chicken parmigiana	
shaved ham, melted cheese, napoli sauce, salad	
caesar salad (gfo)	(add chicken 9)
cos lettuce, croutons, bacon, anchovies, poached egg, caesar dressing	
chicken fillet burger	
turkish bun, tomato, lettuce, cheese, bacon, aioli	
chicken schnitzel	
with italian slaw and lemon	
spaghetti puttanesca (v,vg)	
vegetables, olives, tomato, kipfler potato, chilli, capers	
steak sandwich	
turkish roll, bacon, lettuce, cheese, tomato, caramelized onion, relish, aioli	
south african chilli sausages (gf)	
on mash with chilli relish	

ENTREES AND THINGS TO SHARE

Oysters	half dozen	dozen
natural (gf)	27	38
mignonette dressing, fresh lemon		
kilpatrick (gf)	30	42
bacon, worcestershire sauce, fresh lemon		
 calamari		22
flash fried, fresh lemon (gfo)		
 cauliflower croquettes		15
cumin yoghurt		
 poached mussels		27
cherry tomato, chilli, cream & herb broth, served with warm turkish bread		
 saganaki		16
fresh lemon, tomato chutney (gf)		
 seafood cocktail		22
calamari, prawns, salmon, oyster, caviar, lettuce, lemon and cocktail sauce (gf)		
 bruschetta		19
tomato, basil, pesto, bocconcini cheese, balsamic		
 meatballs		16
napoli sauce, chargrilled bread, parmesan		
 dips chef's selection		22
two house made dips, served with warm pita bread		

SEAFOOD

pelicans seafood platter for 2	119
(all inc)	
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, served with chargrilled bread	
pelicans seafood paella	46
prawn, calamari, mussels, scallops, chorizo, chilli, parmesan (gf)	
marinara	46
spaghetti, crab, prawns, scallops, pipis, mussels, calamari, fish pieces, chilli, garlic, oil	
fish and chips	36
battered fillets, served with fries, salad, fresh lemon (gfo)	
poached mussels	42
cherry tomato, chilli, cream & herb broth, served with warm turkish bread	
calamari	39
flash fried, served with fries, salad, fresh lemon (gfo)	
salmon fillet grilled	38
potato salad, seasonal greens, beurre blanc sauce (gfo)	
whole grilled baby barramundi	42
garden salad, grenobloise sauce, (butter, capers, lemon parsley) (gf)	

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 sautéed 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, kipfler potato, chilli, capers (v,vgo)	
vegetarian curry plate	48
sweet and sour potato, curried lentil, served with warm pita bread (v)	

OTHER MAINS

MEAT GYROS PLATTER **49 for 1 / 119 for 3**
(all inc)

lamb gyros

marinated chargrilled lamb shoulder

chicken gyros

marinated chargrilled boneless sliced chicken

loukaniko (sausage)

greek sausages made from pork

keftethes

traditional greek style grilled meatballs

served with

chips, pita bread, tzatziki,

greek salad, fresh lemon

SIDES

wedges, sweet chilli, sour cream **12**

cheesy garlic bread **12**

chips **9**

garlic bread **9**

garden salad lemon dressing **9**

sauteed seasonal vegetables **9**

add chicken **9**

chasseur, dianne, peppercorn, jus **3**

SALADS

caesar salad (gfo)	27
cos lettuce, croutons, bacon, anchovies, poached egg, caesar dressing (add chicken 9)	
beetroot (gf)	21
house pickled beetroot, seeded mustard dressing, toasted hazelnut puree, goats cheese	
greek (gf)	21
fresh tomato, cucumber, fetta, olives, oregano, lemon dressing	
squid salad (gf)	26
kipfler potato, green beans, sundried cherry tomato, toasted almonds, lime and chilli dressing	
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 (with topping)	8
chocolate, caramel, strawberry, vanilla	
milkshakes	12
chocolate, caramel, strawberry, vanilla	

DESSERTS

16

tiramisu

fresh berries, berry compote

lemon tart

with whipped cream, a berry compote
and seasonal fruits

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

tea 5

extra shot 1

Please note we do not split bills