



WELCOME TO NAUTILUS

The 'Nautilus Dining Experience' is still identified as a 'Must Do' when in the Tropical Far North of Queensland.

With sixty two years of continuous operation on the same site, Nautilus remains the icon restaurant of Port Douglas with a history matched by very few Australian restaurants. We have established a relaxed dining atmosphere, a special 'Nautilus feeling' that is totally in harmony with our diners' 'holiday mode'.

CHILDREN POLICY

We commit to providing every patron with a "Nautilus Experience"
- Elegant outdoor dining with unique ambiance –
To preserve this experience, we regret we cannot accommodate young children under the age of 8 years including babies.

MOBILE PHONES

We kindly ask that guests put mobile phones on silent whilst in our dining areas. If you wish to make a phone call, please make use of the foyer area adjacent to the bar.

SURCHARGES

Due to the additional wage costs associated with operating on public holidays we reserve the right to apply a surcharge of \$8 per person on these days.
A surcharge of 2% will apply to bill totals paid with American Express & Diners Club cards.

OUR FOOD

Nautilus dishes have been developed around the natural flavours of the tropics and their preparation and presentation compliments the restaurant's Far North Queensland location and elegant dining status.

Our A la carte dishes are portioned to allow you to enjoy entrée, main and dessert. Our degustation style Tasting Menus provide a balanced sampling and an experience of different flavours, textures and cooking techniques.

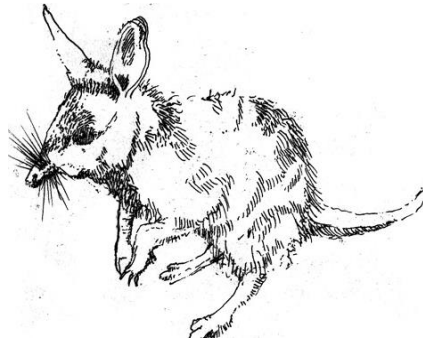
NAUTILUS WHOLE CORAL TROUT

The now famous Nautilus Whole Coral Trout was introduced in the 1980s by Chef Mogens Bay Esbensen. Coral Trout are among the most sought-after reef fish, prized for their impressive appearance and firm, moist, pearly white flesh with its delicate sweet flavour. Nautilus is proud to serve sustainably fished Coral trout caught by local fishermen using hand lines, quite a difference to the imported trawled fish seen elsewhere.

DIETARY REQUIREMENTS & CHANGE REQUESTS

The components of each dish have been carefully selected by our chef to complement one another. While we are happy to accommodate changes due to dietary requirements, we regret that we are unable to accommodate changes due to taste dislikes. Please advise your waiter should you have any food allergies.

WILDLIFE AND BANDICOOTS AT NAUTILUS



Almost every night we have a family of Bandicoots visiting our dining areas. Bandicoots are local wild Marsupials, not to be confused with rats or rodents. We also have the occasional snake visit and being an open-air restaurant insects and bugs are present. We try to limit the presence by placing coils underneath almost every table, and mosquito spray is available at the front reception.

**PLEASE DO NOT FEED THE BANDICOOTS,
THEY ARE A WILD ANIMALS,
THEY WILL BITE IF FOOD IS OFFERED OR IF PEOPLE TRY TO HANDLE THEM!**

If encountering wild animals presents an issue for you, please let our staff know and they will try keep them away from you.



5 Course Tasting Menu \$89pp

Matching Wines (5) \$38pp

***5 Course upgrade to include Coral Trout or Mud Crab (replacing Lamb)
\$76pp + trout or crab market price***

Sugar cane cured Barramundi

Native finger lime, pea tendrils & goma dressing

(Petaluma Croser sparkling 60ml)

Twice cooked pork belly & seared scallop

Bean sprouts, mandarin, burnt palm sugar caramel & fragrant herbs

(Nautilus Sauvignon Blanc 70ml)

Daintree Curry

Local prawns, Moreton Bay bug, baby squid & reef fish
in a green peppercorn curry sauce

(Tim Adams Pinot Gris 70 ml)

Outback spiced lamb back strap (M/R)

Salt baked celeriac puree, pickled rainbow carrots, samphire,
cardamom jus & house dukkah

(Josef Chromy Pinot Noir 100ml)

Pineapple Bombe Alaska

Tropical fruit salsa, black sesame dacquoise & pandan sponge

(Vasse Felix Cut Cane Semillon 45ml)

Standard replacement dishes are available to accommodate dietary requirements.

Coral Trout or Mud Crab upgrade subject to availability.

Switch to any a la carte dessert \$4.00 pp.

All tasting menu orders to be placed prior to 8.30pm.



Nautilus 'Classic'
7 Course Tasting Menu \$115pp

Matching Wines (7) \$68pp

***7 Course upgrade to include Coral Trout or Mud Crab (replacing Beef Eye Fillet)
\$100 pp + trout or crab market price***

Oyster Caviar

Coconut & galangal foam, Yarra Valley caviar
(Pol Roger Champagne 60ml)

Poke style Yellow Fin Tuna

Lotus, soy pickled green chilli, crushed edamame & mint
(Nautilus Sauvignon Blanc 70ml)

Jared's Crab Brioche

Crab toast, Spanner crab salad, kimchi coleslaw & puffed Jade rice
(St Hallett Riesling 70ml)

Grilled Local Painted Crayfish

Heirloom tomato & asparagus panzanella, squid ink crouton, fennel & tobiko
(Tim Adams Pinot Gris 70ml)

Steamed Duck Dumplings

Spiced duck consommé, sesame, hoisin & Shitake mushroom
(Chateau Riotor Grenache Cinsault Shiraz Rosé 70ml)

Beef Duo

Char grilled grass-fed eye fillet, braised sticky short-rib, Asian mushrooms,
wilted choi sum, kumera chips, shallot béarnaise
(Henschke Keyneton Shiraz Blend 100ml)

Mango Soufflé

Mascarpone, Kaffir lime dust & spiced grissini
(Yalumba Botrytis Viognier 45ml)

*Standard replacement dishes are available to accommodate most dietary requirements.
Coral Trout or Mud Crab upgrade subject to availability.
Switch to any a la carte dessert \$4.00 pp.
All tasting menu orders to be placed prior to 8.30pm.*



Appetiser

Nautilus Daily Baked Bread \$10

Flavoured pieces served with an accompaniment

Oysters w Coconut & Galangal \$5.5 each

Coconut & galangal foam, salmon pearls & shallot

Oysters (Natural) \$4 each

Served with lime

Entrée

Twice cooked pork belly \$27

Bean sprouts, mandarin, burnt palm sugar caramel, fresh herbs

Jared's Crab Brioche \$29

Crab toast, Spanner crab salad, kimchi coleslaw & puffed Jade rice

Steamed Duck Dumplings \$26

Spiced duck consommé, braised Shitake mushroom & hoisin

Nautilus Assiette \$29

Katafi prawn, black garlic mayo & red cabbage

Seared scallop, wakame & sesame emulsion

Poke style tuna, lotus, soy pickled green chilli, crushed edamame & mint

Local Painted Crayfish \$28

Heirloom tomato & asparagus panzanella, squid ink crouton, fennel & tobiko

Organic Quinoa Salad \$24

Spiced tofu, kale chips, goji berries & tamari dressing

Rare roasted beef & foie Gras \$27

Potato tartlet, Asian mushrooms & truffle tapenade



Main

Nautilus Whole Coral Trout (Market Price)

Dusted in light Asian spices then crispy fried & served with Green paw paw salad, Thai caramel sauce, chilli jam & nahm jim

Live Gulf Mud Crab (Market Price)

Steamed Jasmine rice and choice of:
Singapore style chilli / Pinot Grigio, confit garlic & parsley / Malaysian spicy laksa

Fish Fillet of the Day \$41

Composed daily by Chef from seasonal produce

Daintree Curry \$48

Local prawns, Moreton Bay bug, baby squid, seared scallop & steamed Black mussels in a green peppercorn curry

Taro Gnocchi \$36

Asparagus velouté, seasonal greens, ricotta salata, pea tendrils & preserved lemon

Outback spiced Kangaroo tenderloin \$38

Salt baked celeriac puree, pickled rainbow carrots, samphire, cardamom jus & house dukkah

Pan-Roast Duck breast \$42

Duck & water chestnut spring roll, sautéed beans, tamarind & date chutney, Master stock reduction

Beef Duo \$46

Char grilled grass-fed eye fillet, braised sticky short-rib, Asian mushrooms, Wok tossed choi sum, kumera chips & confit shallot béarnaise

Side Dishes

Sautéed broccolini & beans with garlic, chilli & macadamia nuts \$12

Chat potatoes with herb salt \$10

House salad with chilli & lime dressing \$11

Potato mash with black truffle butter \$11

Steamed Jasmine rice \$8