



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.

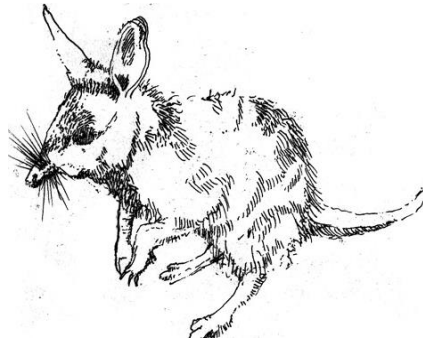
NAUTILUS WHOLE CORAL TROUT

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***

Cold Smoked Mackerel

Chilli & mango gel, Wakame salad, crispy wonton, Yarra Valley salmon caviar
(Petaluma Croser sparkling 60ml)

Pork belly & Scallops

Crispy pork belly, Hokkaido scallop, house kimchi, chilli & soya bean sauce
(Nautilus Sauvignon Blanc 75ml)

Jungle Curry

Moreton bay bug, chargrilled Tiger prawn & squid in a spicy jungle curry sauce
(Tim Adams Pinot Gris 75ml)

Lamb Cutlet

Pumpkin puree, sautéed beans, coconut crumbs, cardamom, tamarind
(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***

Pol Roger Oyster

Champagne sabayon, Oscietra caviar, crisp shallot
(Pol Roger Champagne 60ml)

Yellow Fin Tuna Togarashi

Compressed cucumber, edamame, radish, Kewpie, wasabi peas
(Nautilus Sauvignon Blanc 75ml)

Giant King Prawn

Local prawn in Katafi pastry, black garlic puree, fresh seaweed
(St Hallett Riesling 75ml)

Grilled Local Painted Crayfish

Heirloom tomato & asparagus panzanella, fennel, tobiko
(Tim Adams Pinot Gris 75ml)

Steamed Duck Dumplings

Spiced duck consommé, sesame, hoisin, Shitake mushroom
(Chateau Riotor Grenache Cinsault Shiraz Rosé 75ml)

Beef Duo

Char grilled grass-fed eye fillet, braised sticky short-rib, Asian mushrooms,
wilted kangkong, 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 \$9

Flavoured pieces served with an accompaniment

Oysters Caviar & Champagne \$10 each

Oscietra caviar & crisp shallot, Pol Roger foam

Oysters (Natural) \$4 each

Served with lime

Entrée

Twice Cooked Pork Belly & Seared Scallops \$28

Hokkiado scallops, house kimchi, chilli & soya bean sauce, fresh herbs

Steamed Duck Dumplings \$24

Spiced duck consommé, braised Shitake mushroom, hoisin

Tuna Togarashi \$27

Compressed cucumber, edamame, radish, wasabi peas

Giant King Prawns \$27

Local prawns in Katafi pastry, black garlic puree, fresh seaweed

Local Painted Crayfish \$28

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

Organic Quinoa Salad \$22

Spiced tofu, Wakame, kale chips, Goji berries, tamari dressing

Black Angus Beef Tartare \$26

Ponzu, ginger, sesame dust, crispy wonton, beef tendon



Main

Nautilus Whole Coral Trout (Market Price)

Dusted in light Asian spices then shallow fried
Green paw paw salad, Thai caramel sauce, chilli jam, nahm jim

Live Gulf Mud Crab (Market Price)

Steamed Jasmine rice and choice of:
Green coconut curry / Chilli, black bean & Thai basil / Pinot Grigio, roasted garlic, parsley

Fish Fillet of the Day \$39

Composed daily by the Chef from seasonal produce

Nautilus Jungle Curry \$48

Chargrilled prawns, Moreton Bay bug & baby squid,
seared scallop, steamed Black mussels in a spicy jungle curry sauce

Taro Gnocchi \$35

Asparagus velouté, seasonal greens, truffle butter, Parmigiano

Red braised Duck leg \$42

lychee, palm heart, lap cheong, fragrant herbs, coconut rice

Beef Duo \$46

Char grilled grass-fed eye fillet, braised sticky short-rib, Asian mushrooms,
wilted kangkong, kumera chips, shallot béarnaise

Lamb Rack \$43

Pumpkin puree, sautéed beans, coconut crumbs, cardamom, tamarind jus

Side Dishes

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

Potatoes with herb salt \$10

House salad with chilli & lime dressing \$11

Potato mash with black truffle \$11

Steamed Jasmine rice \$8