



**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.*