



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.