

STARTERS

\$12 | ROSEMARY AND CONFIT GARLIC COB LOAF ♡

Persian feta, EVOO, macadamia dukkah

\$15 | CHORIZO AND GREEN PEA CROQUETTES ✘

Artichoke puree, pickled red onion, haloumi

\$19 | BYRON BAY PORK BELLY ✘

Nashi pear and licorice gel, king brown mushroom, apple slaw, scratchings

\$17 | ZUCCHINI FLOWER ♡✘

Truffled goats curd, pickled baby beets, cauliflower quinoa tabbouleh

\$17 | STICKY BEEF CHEEK SPRING ROLLS

Thai basil, pink ginger, sesame soy dipping sauce

FROM THE SEA

\$22 | FRASER COAST SCALLOPS

Smoked sweet corn custard, taro crisps, cosmopolitan syrup

\$15 | THAI PUMPKIN SOUP

Spanner crab, coconut, handmade lemongrass bread

\$19 | RED CURRY SOUTH AUSTRALIAN MUSSELS ✘

Larp cheong, tofu, shiitake mushroom, soba noodles

\$23 | MORETON BAY BUG RAVIOLI

Confit fennel, pancetta, tiger prawn bisque, lemon cream

\$21 | CURED KINGFISH SOFT TACOS

Chipotle aioli, charred corn, avocado, coriander relish

\$19 | CONFIT OCTOPUS TENTACLE ✘

Speck lardons, squid ink cracker, seaweed salsa verde

GRILL SPECIALTIES ✘

\$40 | 400G GRAIN FED SIRLOIN ✘

\$44 | 300G TAJIMA WAGYU RUMP ✘

\$38 | 300G GRAIN FED RIB FILLET

\$36 | 200G EYE FILLET

\$34 | 300G BYRON BAY PORK CUTLET

\$39 | CHERMOULA BASTED MOOLOOLABA PRAWN SKEWERS

ALL GRILL ITEMS SERVED WITH WAGYU FAT ROASTED POTATO, FENNEL SLAW AND YOUR CHOICE OF SAUCE



\$89 ✘

SIGNATURE DISH
100 DAY GRAIN FED

800g RUMP CAP

Chermoula basted

Mooloolaba king prawns,

broccolini, heirloom

carrots, wagyu fat roasted

potato, jus

FOR TWO PEOPLE

-PLEASE ALLOW

40 MINUTES COOKING TIME-



✘ SAUCES

Green peppercorn jus

Shiraz jus

Field mushroom

Bbq memphis

Cognac mustard



THE GRILL
PELICAN WATERS

DINNER

MAINS

\$34 | CONFIT NULKABA DUCK LEG

Butternut pumpkin and roquefort gnocchi, charred leek, baby zucchini, plum jus

\$34 | CHERMOULA BASTED LAMB RUMP ✘

Lamb shoulder croquette, heirloom vegetables, burnt orange carrot puree, jus

\$36 | NEW ORLEANS STYLE SEAFOOD GUMBO

Fish, prawns, scallops, mussels, fennel sausage, yellow rice, charred bread

\$29 | PORK HOCK PAPPARDELLE PASTA

Smoked chilli, black garlic, cavolo nero, verjuice tomato broth

\$35 | CORAL COAST BARRAMUNDI FILLET ✘

Sweet potato, persian feta, baby spinach, cashew nuts, sage butter

\$35 | TASMANIAN ATLANTIC SALMON ✘

Lemongrass king prawns, tobiko broth, choi sum, cucumber kim chi

\$27 | WHITE BEAN AND BUTTERNUT SQUASH CASSOULET ♡✘

Pine nut crumble, red lentil dahl, roasted cauliflower rice, lemon thyme

DESSERTS

\$14 | CHOCOLATE FONDANT

Strawberry sorbet, hazelnut custard sauce

\$14 | WARM TOFFEE APPLE PUDDING

Butterscotch sauce, malt ice cream, pistachio praline

\$14 | LAVENDER AND KAFFIR LIME CREME BRULEE ✘

Gingersnap crumble, shiraz poached pear

\$15 | AFFOGATO ✘

Espresso shot, vanilla ice cream, your choice of liqueur

\$26 | SELECTION OF FINE AUSTRALIAN CHEESE ✘

King Island cheddar, Jindi triple cream brie, Tarago River shadows of blue, quince paste, crackers

GLUTEN FREE - ✘

VEGETARIAN - ♡



SIDES

\$9 | Charred broccolini, EVOO, almonds ♡✘

\$8 | Tomato and basil salad, goats cheese, verjuice dressing ♡✘

\$8 | Beer battered chips, aioli ♡

\$8 | Fennel, carrot, and wombok slaw, horseradish aioli ♡✘



THE GRILL
PELICAN WATERS

Please note 15% surcharge applies on public holidays | 1.5% surcharge applies for payments by Visa and MasterCard | 3.3% surcharge applies for payment by American Express