

\$12 | ROSEMARY AND CONFIT GARLIC COB LOAF 

Pumpkin hommus, persian fetta, black olive butter

\$15 | SAND CRAB AND BUFFALO MOZZARELLA PIZZETTA

Truffle honey, micro basil

\$17 | STICKY BEEF CHEEK SPRING ROLLS

Thai basil, pink ginger, sesame soy dipping sauce

\$16 | HEIRLOOM TOMATO SALAD  

Witches Chase goat curd, Manzanillo olives, crisp basil, aged fig balsamic

\$23 | BEER BATTERED LOCAL WHITING FILLETS

Garden salad, fries, tartare, lemon

\$19 | CHIMICHURRI CHICKEN BURGER

Bacon, avocado, lettuce, tomato, cheese, fries, aoli

\$19 | STEAK SANDWICH

Wagyu rump cap, cheese, lettuce, onion jam, tomato relish, fries, aioli

\$18 | WAGYU BEEF BURGER

Bacon, lettuce, cheese, onion jam, tomato, bbq sauce, fries, aioli

\$19 | CHARRED OCTOPUS TENTACLE 

Speck lardons, sunflower sprouts, squid ink cracker, seaweed salsa verde

\$34 | CORAL COAST BARRAMUNDI FILLET 

Sweet potato, persian fetta, baby spinach, cashews, sage butter

\$27 | TURNIP AND SWEET POTATO YELLOW CURRY  

Edamame, sticky black rice, shitake mushroom, salt and pepper tofu

L
U
N
C
H

GRILL SPECIALTIES

\$44 | 300g Tajima wagyu rump - marble score 4-5

\$36 | 200g eye fillet

\$35 | 300g Byron Bay pork cutlet

All grill items served with wagyu fat potato, fennel slaw and your choice of sauce

SAUCES

POMMERY COGNAC MUSTARD

GREEN PEPPERCORN

FIELD MUSHROOM

SHIRAZ JUS

BBQ MEMPHIS

THE GRILL
PELICAN WATERS

SIDES

\$8 | Heirloom tomato, rocket, verjuice dressing  

\$9 | Charred broccolini, almonds, EVOO  

\$8 | Beer battered fries, roasted garlic aioli 

DESSERTS

\$13 | STEAMED BANANA AND PECAN PUDDING 

Salted caramel sauce, vanilla poached rhubarb, cinnamon ice cream

\$13 | CHOCOLATE BROWNIE  

Dolce de leche, vanilla shake, marshmallow ganache, macaron

\$13 | TURKISH DELIGHT PARFAIT  

Rose fairy floss, popping candy, raspberry pearls

\$13 | LAVENDER AND KAFFIR LIME CREME BRULEE  

Shiraz poached pear, brandy snap crumbs

\$28 | SELECTION OF FINE AUSTRALIAN CHEESE  

King Island cheddar, Jindi triple cream brie, Tarago River shadows of blue, quince, seeds, lavosh

GLUTEN FREE -  VEGETARIAN - 

L
U
N
C
H

THE GRILL
PELICAN WATERS