

Head Chef
Jared Wandel



Sous Chef
Hideki Ishizaki

APPETISER

Olives 6

Ligurian, Cerignola, Kalamata, Sicilian

Daily Baked Bread 10

Flavoured focaccia, olive oil, balsamic & whipped butter

Freshly Shucked Oysters

Yuzu, karkalla, pickled ginger **5ea**

Natural served w` lemon **4ea**

ENTRÉE

Steamed Duck Dumplings 29

Duck consommé, braised shiitake mushroom & hoisin

Pan-Seared Scallops 29

Pickled mussels, chorizo crumbs, wakame, potato

Duo of Murray Valley Pork 26

Twice cooked pork belly, pork croquette,
three flavour sauce & pickled pineapple

Nautilus Four Flavours 32

Sugarcane cured barramundi, lychee, fukujinzuke, lotus
North Queensland crab roll, house kimchi, Yarra Valley caviar
Shichimi salted squid, bang bang sauce, takuan
Prawn 'Cojito', wonton crisp, tobiko

Chirashi 26 v

Koshihikari rice, avocado, silken tofu, tsukemono



MAIN

Nautilus Whole Coral Trout *MP*

Dusted & crispy fried w` green paw paw pickle,
Thai caramel, chilli jam & nahm jim
Pre-orders recommended

Live Gulf Mud Crab *MP*

Choice of: Singapore-style chilli / Pinot Grigio, confit garlic & parsley /
Citrus butter w` Jasmine rice
Pre-orders recommended

Beef Duo 49

Chargrilled eye fillet, braised beef short rib, baby spinach, sweet potato,
pancetta, porcini jus, miso sabayon

Nautilus Fish of the Day 39

Composed daily from seasonal produce

Sansho Duck Breast 45

Chilli & mint spiced duck croquette, wombok,
okonomi pear, sauce bigarade

Grilled Moreton Bay Bug Tail 49

Local tiger prawns, baby squid, crab & reef fish dumpling, pak choy, mandarin,
Daintree coconut, galangal & kaffir lime sauce

Curry of Plantains 37 v

Pan-tossed w` burdock root, golden curry,
goji berries, plantain chips, puffed jade rice

ON THE SIDE

Seasoned potatoes, red pepper salt, cheese fondue 12
Broccoli & beans w` garlic, chilli & macadamia nuts 12
Green leaf salad, chilli & lime dressing 12
Paris mash, herb butter 12
Jasmine rice, fried shallot & smoked almonds 10



5 COURSE TASTING MENU 99pp

with matched wines 48pp

*Upgrade to Whole Coral Trout or Mud Crab in place of Duck
85pp + trout or crab market price*

Sugarcane Cured Barramundi

Local barramundi, black vinegar, lychee, fukujinzuke, lotus
Petaluma Croser Sparkling, Adelaide Hills 60ml

Seared Scallop

Pickled mussels, chorizo crumbs, wakame, potato
Vasse Felix Premier Chardonnay, Margaret River 70ml

Grilled Moreton Bay Bug Tail

Local tiger prawn, baby squid, pak choy, mandarin,
Daintree coconut, galangal & kaffir lime sauce
Tim Adams Pinot Gris, Clare Valley 70ml

Sansho Duck Breast

Chilli & mint spiced duck croquette, wombok,
okonomi pear, sauce bigarade
Nautilus Estate Pinot Noir, Marlborough 100ml

Pavolva Crumble

Coconut meringue, lemongrass sago, tropical fruit salsa
Vasse Felix Cut Cane Semillon, Margaret River 45ml

Upgrade to any à la carte dessert +6pp

*Coral Trout or Mud Crab upgrade subject to availability.
All tasting menu orders to be placed prior to 8.00pm.*



7 COURSE TASTING MENU 128pp

with matched wines 77pp

*Upgrade to Whole Coral Trout or Mud Crab in place of Beef Duo
110pp + trout or crab market price*

Sugarcane Cured Barramundi

Local barramundi, black vinegar, lychee, fukujinzuke, lotus
Pol Roger Champagne, Epernay/France 60ml

North Queensland Crab Roll

Fraser Isle Spanner Crab, house kimchi, Yarra Valley caviar
Nautilus Estate Sauvignon Blanc, Marlborough 70ml

Murray Valley Pork Belly

Twice cooked pork belly, pork croquette,
three flavour sauce & pickled pineapple
Heggies Vineyard Riesling, Eden Valley 70ml

Grilled Moreton Bay Bug Tail

Local tiger prawn, baby squid, pak choy, mandarin,
Daintree coconut, galangal & kaffir lime sauce
Tim Adams Pinot Gris, Clare Valley 70ml

Steamed Duck Dumplings

Spiced duck consommé, sesame, hoisin & shiitake mushroom
Chateau Rotor Grenache Cinsault Shiraz Rosé, Provence/France 70ml

Beef Duo

Chargrilled eye fillet, braised beef short rib, baby spinach, sweet potato,
pancetta, porcini jus, miso sabayon
Henschke Keyneton Euphonium Shiraz Blend, Barossa valley 100ml

Mango Soufflé

Carrot & rum marmalade, roasted pepitas, cream cheese Chantilly
Yalumba Botrytis Viognier, Wrattontully 45ml

Upgrade to any à la carte dessert +6pp

*Coral Trout or Mud Crab upgrade subject to availability.
All tasting menu orders to be placed prior to 8.00pm.*



PLANT-BASED DINING

- All dishes are vegan-friendly unless indicated -

Pickled Green Tomato Bruschetta 22

Edamame, black vinegar & toasted macadamia

Chirashi 26

Koshihikari rice, avocado, silken tofu, tsukemono

Vegetable Tempura 26/35

Udon, shitake, kombu broth, shichimi

Curry of Plantains 25/37

Pan-tossed w` burdock root, golden curry, goji berries, plantain chips, puffed jade rice

ON THE SIDE

Sautéed broccolini and beans with garlic, chilli & macadamia nuts 12

House potatoes with herb salt 12

Leaf salad, chilli & lime dressing 12

Paris mash, herb butter *contains dairy* 12

Jasmine rice, fried shallot & smoked almonds 10



PLANT-BASED TASTING MENU 85pp

with matched vegan wines 48pp

Pickled Green Tomato Bruschetta

Edamame, black vinegar & toasted macadamia

Pol Roger Champagne 60ml

Chirashi

Koshihikari rice, avocado, silken tofu, tsukemono

Nautilus Estate Sauvignon Blanc 70ml

Vegetable Tempura

Udon, shitake, kombu broth, shichimi

Heggies Vineyard Riesling 70ml

Curry of Plantains

Pan-tossed w` burdock root, golden curry,
goji berries, plantain chips, puffed jade rice

Nautilus Estate Pinot Noir 100ml

Aquafaba Meringue

Lemongrass sago, coconut gel, tropical fruit salsa

Vasse Felix Cut Cane Semillon 45ml

Upgrade to any à la carte dessert +6pp

All tasting menu orders to be placed prior to 8.00pm