



Welcome to Nautilus Restaurant est. 1954.

Melding a colourful history with modern influence, our food takes inspiration from across the globe whilst incorporating a distinct Nautilus twist.

A celebration of the tropics, we are passionate about showcasing the riches of Far North Queensland with the best produce, seasonal delights & fresh-caught seafood from local providores.

Our Tasting Menus are a specially curated balance of tastes & textures, highlighting the best from Nautilus' culinary team. For a divine sensory experience, leave the ordering in our hands & let our talented Chefs take you on a journey of flavours.

CHECK IN QLD. SCAN THE QR CODE TO
REGISTER YOUR VISIT



(414)9358021016397

CAN'T SCAN? ENTER CODE **016397**

NAUTILUS RESTAURANT PORT DOUGLAS



Our valued local suppliers:

Andrew McPhee of **Piggy's Herbs** has been supplying Nautilus with fresh, organic herbs from his Oak Beach garden since 2017.

Family owned and operated by the Pantacchini's for over 25 years, **Preston Fresh Seafood** supply the Cairns region with top quality seafood.

Eat Shoots and Leaves is a small boutique Microgreen Farm located in the Mowbray Valley, using only organic sourced seeds, grown in chemical free soil.

Santiago Seafoods is a local family business operating for over 50 years. Proudly owned by Laurie Moull, the trawler **FV Santeigo** is famous for selling fresh prawns direct off the back deck of the boat.

Shout out to the boys, Wally & Scot, at **Carnivore Meats** for providing the best quality meat for 50+ years.

Head Chef Jared Wandel | Sous Chef David Recht

advise your waiter of any allergies
one account per table | 3% amex surcharge | 10pp surcharge applies on public holidays

NAUTILUS RESTAURANT PORT DOUGLAS



5 COURSE TASTING MENU

110 | + matched wines 52

Daily baked bread

Hiramasa kingfish ceviche | dragon fruit, lupin, kefir

Petaluma Croser Sparkling, Adelaide Hills

Cold smoked scallop | prosciutto di Parma, quinoa, almonds, fermented mango

Heggies Vineyard Riesling, Eden Valley

Moreton Bay bug tail | FV Santiago prawns, young coconut, green papaya

Vasse Felix Premier Chardonnay, Margaret River

Chargrilled spatchcock | bandari spice, purple kale, borani

Nautilus Estate Pinot Noir, Marlborough

PREMIUM UPGRADE AVAILABLE

Flourless chocolate tartlet | Daintree estate cocoa, cumquat, tahini cream

Vasse Felix Cut Cane Semillon, Margaret River

PREMIUM UPGRADE:

WHOLE CORAL TROUT 90 + MP

GULF MUD CRAB 90 + MP

OR BLACK ONYX EYE FILLET + 10

pescatarian & plant-based options available | see your waiter

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NAUTILUS RESTAURANT PORT DOUGLAS



7 COURSE TASTING MENU

160 | + matched wines 82

Freshly shucked oysters | native finger lime & shoyu

Pol Roger Champagne, Epernay/France

Crab & prawn brioche | kimchi, burnt orange, Yarra valley caviar

Heggies Vineyard Riesling, Eden Valley

Lobster dumplings | courgette & ginger relish, Mungalli cream, Daintree vanilla

Tim Adams Pinot Gris, Clare Valley

Moreton Bay bug tail | FV Santiago prawns, young coconut, green papaya

Vasse Felix Premier Chardonnay, Margaret River

Glacier 51 toothfish | miso sabayon, scampi caviar, chickpea tendril

John Duval Plexus Shiraz Grenache Mourvedre, Barossa Valley

Black Onyx eye fillet | short-rib croquette, Tableland pumpkin, porcini butter

Henschke Keyneton Euphonium Shiraz Blend, Barossa Valley

PREMIUM UPGRADE AVAILABLE

Mango souffle | crème fraiche gelato, macadamia & goji soil

Yalumba Botrytis Viognier, Wrattenbully

PREMIUM UPGRADE:

WHOLE CORAL TROUT 130 + MP

GULF MUD CRAB 130 + MP

advise your waiter of any allergies

one account per table | 3% amex surcharge | 10pp surcharge applies on public holidays

NAUTILUS RESTAURANT PORT DOUGLAS



TO START

Daily baked bread 11

Freshly shucked oysters : natural 4 | native finger lime & shoyu 5

Mixed olives 6

Edamame | 'tasty paste' 6

Crab & prawn brioche | kimchi, burnt orange, Yarra Valley caviar 17

SMALL PLATES

Steamed Lobster dumplings | courgette & ginger relish, Mungalli cream 29

Cold smoked scallop | prosciutto di Parma, quinoa, almonds, mango 29

Hiramasa kingfish ceviche | dragon fruit, lupin, kefir, linseed tapioca 29

Sovereign lamb cutlet | achar pickle, pomegranate molasses, peanuts 28

Fresh burrata | Chinese black vinegar, coriander & chilli gremolata, taro 26

NAUTILUS SPECIALTIES

market price

Whole coral trout | Pla Sam Rot, Mareeba pineapple, Thai basil

Live mud crab : Singapore chilli | garlic | citrus

Meat special of the day | see your waiter

Seafood special of the day | see your waiter

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NAUTILUS RESTAURANT PORT DOUGLAS



LARGE PLATES

- Black onyx eye fillet 225g | taro, falksalt, muntrie jus 56
Chargrilled spatchcock | bandari spice, purple kale, borani 47
Glacier 51 toothfish | miso sabayon, scampi caviar, chickpea tendrils 56
Moreton Bay bug tails | FV Santiago prawns, young coconut, green papaya 49
Tableland pumpkin | turmeric & lemongrass, black beans, plantain chips 38

ON THE SIDE

for the table to share

- Mixed leaves | mignonette 10
Whipped potato | burnt butter
Seasonal greens | hoisin, smoked almonds
Fries | bearnaise, pancetta
Asian slaw | vermicelli, goma dressing
Rice | crispy garlic, shallot
- House pickles of the day 5
Hot chilli

Allergy advice: Full ingredients for each dish are not listed. Please speak with your waiter. While we take caution to prevent cross-contamination, food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Changes to the menu may incur a charge.

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NAUTILUS RESTAURANT PORT DOUGLAS



5 COURSE PESCATARIAN TASTING MENU

115 | + matched wines 52

Daily baked bread

Hiramasa kingfish ceviche | dragon fruit, lupin, kefir

Petaluma Croser Sparkling, Adelaide Hills

Crab & prawn brioche | kimchi, burnt orange, Yarra Valley caviar

Heggies Vineyard Riesling, Eden Valley

Moreton Bay bug tail | FV Santiago prawns, young coconut, green papaya

Vasse Felix Premier Chardonnay, Margaret River

Glacier 51 toothfish | miso sabayon, scampi caviar, chickpea tendril

John Duval Plexus Shiraz Grenache Mourvedre, Barossa Valley

PREMIUM UPGRADE AVAILABLE

Flourless chocolate tartlet | Daintree estate cocoa, cumquat, tahini cream

Vasse Felix Cut Cane Semillon, Margaret River

PREMIUM UPGRADE:

WHOLE CORAL TROUT 90 + MP

GULF MUD CRAB 90 + MP

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NAUTILUS RESTAURANT PORT DOUGLAS



PLANT-BASED DINING

TO START

Daily baked bread 11 *ask your waiter*

Mixed olives 5 *vg*

Edamame 6 *vg*

SMALL PLATES

Malaysian achar pickle | 60 degree egg, cabbage, green beans, labneh 23 *vgo*

Fresh burrata | Chinese black vinegar, coriander & chilli gremolata, taro 26 *vgo*

LARGE PLATES

Celeriac chargrill steak | muhammar, purple kale, crispy shallot, almonds 36 *vg*

Tableland pumpkin | turmeric & lemongrass, black beans, plantain chips 38 *vg*

ON THE SIDE

Mixed leaves | mignonette *vg* 10

Whipped potato | burnt butter

Seasonal greens | smoked almonds *vg*

Fries | bearnaise *vgo*

Asian slaw | vermicelli, goma dressing

Rice | crispy garlic, shallot *vg*

House pickles of the day *vg* 5

Hot chilli *vg*

all dishes are vegetarian | vg – vegan | vgo – vegan option available

advise your waiter of any allergies

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5 COURSE VEGETARIAN TASTING MENU

80 | + matched wines 52

Daily baked bread

Malaysian achar pickle | 60 degree egg, green beans, mustard seed, labneh
Petaluma Croser, Adelaide Hills

Fresh burrata | Chinese black vinegar, coriander & chilli gremolata, taro
Tim Adams Pinot Gris, Clare Valley

Celeriac steak | muhammar, purple kale, crispy shallot, smoked almonds
Vasse Felix Premier Chardonnay, Margaret River

Tableland pumpkin | tumeric & lemongrass sauce, black beans, plantain chips
John Duval Plexus, Barossa Valley

Caramelised pineapple | coconut, pomegranate molasses, peanuts
Yalumba Botrytis Viognier, Wrattenbully

vegan options available | see your waiter

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NAUTILUS RESTAURANT PORT DOUGLAS