



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*

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

*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*

advise your waiter of any allergies

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

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, muntie jus

*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

advise your waiter of any allergies

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

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.*

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 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 tendrils

*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**

advise your waiter of any allergies

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

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

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





## 5 COURSE VEGETARIAN TASTING MENU

80 | + matched wines 52

Daily baked bread

**Fresh burrata** | Chinese black vinegar, coriander & chilli gremolata, taro  
*Petaluma Croser, Adelaide Hills*

**Malaysian achar pickle** | 60 degree egg, green beans, mustard seed, labneh  
*Tim Adams Pinot Gris, Clare Valley*

**Tableland pumpkin** | tumeric & lemongrass sauce, black beans, plantain chips  
*Vasse Felix Premier Chardonnay, Margaret River*

**Celeriac steak** | muhammar, purple kale, crispy shallot, smoked almonds  
*Nautilus Estate Pinot Noir, Marlborough*

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

*vegan options available | see your waiter*

advise your waiter of any allergies

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

NAUTILUS RESTAURANT PORT DOUGLAS