



## 5 COURSE VEGETARIAN TASTING MENU

95 | + 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** | turmeric & 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



## 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*

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