



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 APP
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
no split bills | 3% amex surcharge | 10pp surcharge applies on public holidays

NAUTILUS RESTAURANT PORT DOUGLAS



5 COURSE TASTING MENU

110 | + matched wines 52

Daily baked bread

Local caught reef fish ceviche | blood orange, saffron, yoghurt whey, taro
Petaluma Croser Sparkling, Adelaide Hills 120ml

Lobster dumplings | courgette & ginger relish, Mungalli cream, Daintree vanilla
Heggies Vineyard Riesling, Eden Valley 70ml

Moreton Bay bug tail | FV Santiago prawns, young coconut, green papaya
Vasse Felix Premier Chardonnay, Margaret River 70ml

Sous-vide lamb cutlet | achar pickle, pomegranate molasses, peanuts
Nautilus Estate Pinot Noir, Marlborough 100ml

PREMIUM UPGRADE AVAILABLE

Flourless chocolate tartlet | Daintree estate cocoa, cumquat, tahini cream
Vasse Felix Cut Cane Semillon, Margaret River 45ml

PREMIUM UPGRADE AVAILABLE

PREMIUM UPGRADES:

WHOLE CORAL TROUT 90 + MP

GULF MUD CRAB 90 + MP

OR BLACK ONYX EYE FILLET + 10

UPGRADE TO ANY FULL SIZE A LA CARTE DESSERT +6

pescatarian options available / see your waiter

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NAUTILUS RESTAURANT PORT DOUGLAS



7 COURSE TASTING MENU

160 | + matched wines 82

Freshly shucked oyster | native finger lime & shoyu

Pol Roger Champagne, Epernay/France 120ml

Crab & prawn brioche | cos lettuce, shichimi kewpie, tobiko

Heggies Vineyard Riesling, Eden Valley 70ml

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

Tim Adams Pinot Gris, Clare Valley 70ml

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

Vasse Felix Premier Chardonnay, Margaret River 70ml

Coral trout fillet | fennel, black garlic fumet, bloody shiraz gin caviar

Chateau Riotor Grenache Cinsault Syrah Rosé, Provence/France 70ml

PREMIUM UPGRADE AVAILABLE

Black Onyx eye fillet | short-rib croquette, spinach, muntrie jus

Henschke Keyneton Euphonium Shiraz Blend, Barossa Valley 100ml

Mango souffle | crème fraiche gelato, macadamia & goji soil

Yalumba Botrytis Viognier, Wrattontully 45ml

PREMIUM UPGRADE AVAILABLE

PREMIUM UPGRADE:

WHOLE CORAL TROUT 130 + MP

GULF MUD CRAB 130 + MP

UPGRADE TO ANY FULL SIZE A LA CARTE DESSERT +6

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NAUTILUS RESTAURANT PORT DOUGLAS



TO START

Daily baked bread 11

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

Mixed olives 6

Edamame | chilli, garlic, anchovy 6

Gochujang beef | julienne vegetables, coriander, sesame 19

SMALL PLATES

Crab & prawn brioche | cos lettuce, shichimi kewpie, tobiko 28

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

Local caught reef fish ceviche | blood orange, saffron, yoghurt whey, taro 29

Sous-vide lamb cutlet | achar pickle, pomegranate molasses, peanuts 28

Fresh burrata | Nashi pear, lemon oil, cashews 26

NAUTILUS SPECIALTIES

market price

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

Live Gulf 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 | falksalt, kumera, spinach, muntie jus 56
Five-spice pork cutlet | cauliflower miso, sauerkraut, tamarind & date chutney 45
Coral trout fillet | fennel, black garlic fumet, bloody shiraz gin caviar 54
Moreton Bay bug tails | FV Santiago prawns, young coconut, green papaya 49
Tableland pumpkin | turmeric & lemongrass, black beans, watermelon radish 38

ON THE SIDE

- Whipped potato | burnt butter 10
Seasonal greens | hoisin, smoked almonds
Fries | bearnaise, pancetta
Asian slaw | vermicelli, goma dressing
Rice | crispy garlic, shallot

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
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NAUTILUS RESTAURANT PORT DOUGLAS



5 COURSE PESCATARIAN TASTING MENU

115 | + matched wines 52

Daily baked bread

Local caught reef fish ceviche | blood orange, saffron, yoghurt whey, taro
Petaluma Croser Sparkling, Adelaide Hills 120ml

Crab & prawn brioche | cos lettuce, shichimi kewpie, tobiko
Heggies Vineyard Riesling, Eden Valley 70ml

Moreton Bay bug tail | FV Santiago prawns, young coconut, green papaya
Vasse Felix Premier Chardonnay, Margaret River 70ml

Coral trout fillet | fennel, black garlic fumet, bloody shiraz gin caviar
Chateau Riotor Grenache Cinsault Syrah Rosé, Provence/France 100ml
PREMIUM UPGRADE AVAILABLE

Flourless chocolate tartlet | Daintree estate cocoa, cumquat, tahini cream
Vasse Felix Cut Cane Semillon, Margaret River 45ml
PREMIUM UPGRADE AVAILABLE

PREMIUM UPGRADES:
WHOLE CORAL TROUT 90 + MP
GULF MUD CRAB 90 + MP
UPGRADE TO ANY FULL SIZE A LA CARTE DESSERT +6

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