



**MENUS FOR SPECIAL DIETARY REQUIREMENTS ARE SUBJECT TO CHANGE.
ADDITIONAL CHANGES MUST BE ADVISED IN ADVANCE & MAY INCUR A SURCHARGE.**

NAUTILUS TASTING MENU

PESCATARIAN

110 | + optional matched wines 55

1st

Yellowfin tuna | smoked garlic, scallion & coriander stem

Petaluma Croser Sparkling, Adelaide Hills 120ml

2nd

Crab & prawn brioche | cos, shichimi, tobiko

Heggies Vineyard Riesling, Eden Valley 70ml

3rd

Hokkaido scallop | coconut & galangal sauce, mandarin, young coconut

Tim Adams Pinot Gris, Clare Valley 70ml

4th

Coral trout fillet | cauliflower, kyurizuke, squid ink tapioca

Vasse Felix Premier Chardonnay, Margaret River 100ml

Premium 4th course upgrade

Signature Whole Coral Trout | Mareeba pineapple, Pla Sam Rot 90+MP

or include as an additional course

5th

Glazed fig | white chocolate, hazelnut, honeycomb & wattleseed

Vasse Felix Cut Cane Semillon, Margaret River 45ml

*Any changes for allergies/dietary requirements must be advised & confirmed upon booking.
The courses and components of each dish have been carefully chosen to create an artfully
balanced tasting. While we endeavour to accommodate special dietary needs, we are unable to
make changes to suit individual tastes.*



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**NAUTILUS TASTING MENU
NON-SEAFOOD**

110 | + optional matched wines 55

1st

Grilled haloumi | Japanese pickles, lemon oil, taro

Petaluma Croser Sparkling, Adelaide Hills 120ml

2nd

Roasted pork belly | Asian slaw, gomashio

Heggies Vineyard Riesling, Eden Valley 70ml

3rd

Baharat spatchcock | zucchini relish, cassava

Tim Adams Pinot Gris, Clare Valley 70ml

4th

Sansho peppered duck breast | charred choy sum, house xo

Nautilus Estate Pinot Noir, Marlborough 100ml

5th

Glazed fig | white chocolate, hazelnut, honeycomb & wattleseed

Vasse Felix Cut Cane Semillon, Margaret River 45ml

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advise your waiter of any allergies
no split bills | 3% amex surcharge | 15pp surcharge applies on public holidays

NAUTILUS RESTAURANT PORT DOUGLAS



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**NAUTILUS TASTING MENU
VEGETARIAN**

110 | + optional matched wines 55

1st

Grilled haloumi | Japanese pickles, lemon oil, taro

Petaluma Croser Sparkling, Adelaide Hills 120ml

2nd

Tableland pumpkin | turmeric & lemongrass sauce, black beans, plantain chips

Heggies Vineyard Riesling, Eden Valley 70ml

3rd

Kaki agi | udon, miso broth, ogo

Tim Adams Pinot Gris, Clare Valley 70ml

4th

Silken tofu | Asian mushrooms, soy reduction

Nautilus Estate Pinot Noir, Marlborough 100ml

5th

Glazed fig | white chocolate, hazelnut, honeycomb & wattleseed

Vasse Felix Cut Cane Semillon, Margaret River 45ml

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