



NAUTILUS TASTING MENU

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

Roasted pork belly | Hokkaido scallop, coconut & galangal sauce, mandarin

Tim Adams Pinot Gris, Clare Valley 70ml

4th

Sansho peppered duck breast | charred choy sum, house xo

Nautilus Estate Pinot Noir, Marlborough 100ml

Premium 4th course upgrade

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

Vasse Felix Premier Chardonnay, Margaret River 100ml

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.*