



CLASSIC DEGUSTATION MENU 140

matching wines 70

one

HIRAMASA KINGFISH + SUGARCANE-CURED SALMON | roasted eschalot purée, pickled carrot, micro-herbs

wine pairing: petaluma croser sparkling, adelaide hills SA 120ml

premium wine pairing: nv pol roger, epernay FRA 120ml supplement+10

two

TORCHED SHARK BAY SCALLOPS | scallop + prawn potsticker, salt + pepper prawn legs, dashi + kombu gel, baby leaves + herbs

wine pairing: nautilus sauvignon blanc, marlborough NZ 70ml

three

TWICE COOKED DUCK BREAST | shallot pancakes, hoisin sauce, grilled shallot, star anise pineapple

wine pairing: giant steps pinot noir, yarra valley VIC 70ml

four

BLACK ANGUS BEEF FILLET | hibachi grilled, colcannon, asian mushroom, smoked cauliflower + garlic puree, carrot, beef + soy broth

wine pairing: henschke keyneton shiraz blend, barossa & eden valley SA 100ml

five - choice

SHIRAZ POACHED PEAR | vanilla bean arborio rice custard, brandy + almond wafer crumbs

CHOC ORANGE TARTLET | belgian chocolate + sabra crumbs, salted caramel + vanilla ice cream, raspberries + frangelico

TRIO OF TROPICAL SORBETS | chef's daily selection of local flavours

wine pairing: yalumba FSW botrytis viognier, wrattonbully SA 45ml

*additional course to share | **supplement 20***

CHEESE PLATE | apple, cornichons, pear paste + artisanal crackers

one bill per table | 3% amex surcharge | 15pp surcharge on public holidays

NAUTILUS RESTAURANT PORT DOUGLAS



NAUTILUS SIGNATURE DISHES

served as an additional course or as an upgrade to the fourth course
ask for market price

LOCAL WHOLE CORAL TROUT

served whole at the table

crispy fried, green papaya + sprout salad, steamed rice,
toasted shallots, asian herbs + sauces

LIVE GULF MUD CRAB

choice

asian-style | coconut, asian essentials, steamed rice, herbs + sambal
french-style | pernod, fennel, fish broth, pea sprouts, warm baguette +
chutneys

wine pairing: vasse felix premier chardonnay, margaret river 100ml

Elevate your dining experience with one or all of our signature dishes. Specialties of the house, a rendition of these dishes has been served at Nautilus almost since its inception, featuring the finest produce & fresh-caught seafood Far North Queensland has to offer.

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