



## SEAFOOD-FREE DEGUSTATION MENU 140

*matched wines 70*

*one*

**BEEF CARPACCIO** | shaved pecorino, fried garlic, capers + rye crumbs, local sprouts, smoked garlic kewpie, evo + truffle oil

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

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

*two*

**SHAOXING TWICE COOKED PORK BELLY** | calvados + granny smith compote, rice paper shards, anise, tangelo, yam puree, rice flakes

*wine pairing: heggies vineyard riesling, eden valley SA 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