



SEAFOOD-FREE DEGUSTATION MENU

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

BLACK PLUM DUCK BAO | charcoal bao bun, hibachi grilled duck breast, pickled baby cukes, angle hair slaw, fried garlic + black plum sauce

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

SUMMER BERRY PANNACOTTA | bourbon vanilla bean, berry coulis, local honey, white chocolate 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 | **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