



VEGETARIAN DEGUSTATION MENU 125

matched wines 70

one

SMOKED MUSHROOM PATE | melba toast, panko breaded field mushroom, mushroom duxelles, aioli

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

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

two

ASPARAGUS + GREEN CHIVE CROUTE | 62 degree egg, parmesan bark, choron sauce, micro herbs

wine pairing: tim adams pinot gris, clare valley SA 70ml

three

RATATOUILLE TARTLET | smoky baba ghanoush, tomato compote, roasted courgettes, fetta, spring onion oil

wine pairing: maison saint AIX rosè, provence FRA 70ml

four

CHILES RELLENOS | aged cheddar, mixed vegetables, avocado, mixed greens, beans, quinoa

wine pairing: nautilus estate sauvignon blanc, marlborough NZ 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 SORBETS | brandy snap + berry coulis

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