



NAUTILUS NEW YEAR'S EVE

EARLY SITTING
4-COURSE MENU
150pp

house baked bread & dip

fresh tuna tartare | chipotle, corn salsa, crispy rice cake,
sesame kewpie

seared scallops | pink grapefruit, frisée, toasted nuts, tempura
cauliflower, noily prat beurre blanc

choice:

twice cooked wagyu beef | shadows of blue polenta, lamb
shoulder wonton, rosso antico cabernet & rosemary jus

pan seared coral trout | coconut & lime rice, choy sum, green
jungle curry foam, Mowbray greens

dessert choice:

coconut, lime & lemongrass crème brûlée | pickled pineapple
salsa, torched shaved coconut

shiraz mulled stone fruit | fruit sorbet, seasonal berries,
praline crumbs

*All dietary requirements must be confirmed upon booking.
Menu is subject to change.*



NAUTILUS NEW YEAR'S EVE

MAIN SITTING
6-COURSE MENU
200pp

house baked bread & dip

oysters & caviar | yuzu, ginger mousse, micro-herbs & crumbs

fresh tuna tartare | chipotle, corn salsa, crispy rice cake, sesame kewpie

grilled hibachi tiger prawns | pineapple salsa, mango creole, jalapeno & coriander

seared scallops | pink grapefruit, frisée, toasted nuts, tempura cauliflower, noily prat beurre blanc

choice:

twice cooked wagyu beef | shadows of blue polenta, lamb shoulder wonton, rosso antico cabernet & rosemary jus

pan seared coral trout | coconut & lime rice, choy sum, green jungle curry foam, Mowbray greens

dessert choice:

coconut, lime & lemongrass crème brûlée | pickled pineapple salsa, torched shaved coconut

shiraz mulled stone fruit | fruit sorbet, seasonal berries, praline crumbs

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