Welcome to Nautilus Restaurant, established in 1954 as Port Douglas' first & longest-running restaurant. Operating from this same site for 70+ years, Nautilus has become a Port Douglas icon with a proud history matched by very few Australian restaurants.

Melding our colourful history with modern influence, our food takes inspiration from across the globe whilst incorporating a distinct Nautilus twist.

We are passionate about showcasing the riches of Far North Queensland with the best produce, seasonal delights & fresh-caught seafood from local providores.

Our degustation style menu is a specially curated balance of tastes, textures & cooking techniques, highlighting the best from Nautilus' culinary team led by Executive Chef Steve Ritchie.

A note from our chefs:

We take food allergies seriously & will happily accommodate major allergies & dietary requirements with advance notice.

We appreciate your understanding that we cannot make changes based on personal preference, and alterations to the menu will be politely declined.

This policy allows our kitchen to maintain consistency and quality. While cooked to order, elements of dishes are meticulously prepared in advance, allowing for a carefully orchestrated dining experience that unfolds at your table.

We encourage you to trust our expertise & be open to exploring new flavours & ingredients.

Shhh... To maintain the unique, relaxed ambiance of Nautilus, we kindly ask that you place mobile phones on silent whilst in our dining areas. If you wish to make a call, please make your way to the foyer area at the entrance of the restaurant.

Thank you for dining with us

CLASSIC DEGUSTATION

5-Course Tasting Menu 150
optional matched wines 70 | premium wines 110

***Optional Starter: Oysters** (A)*
Natural | Chef's daily flavours
subject to daily availability – ***half doz 36***

Yellowfin Tuna Tartare *(A)*
cucumber & wasabi pearls, soya & mirin dressing, burnt eschalot puree,
smoked lime kewpie

wine pairing: petaluma croser sparkling, adelaide hills SA 120ml
premium pairing: nv pol roger, epernay FRA 120ml ***add +10***

Chargrilled Tiger Prawns *(A)*
lemongrass & fried garlic, threads of green papaya & carrot, toasted peanuts,
finger lime, thai basil & green dressing

wine pairing: heggies vineyard estate riesling, eden valley SA 70ml
premium pairing: pascal jolivet sancerre, sancerre FRA 70ml

Free-Range Chicken
chicken skin & pinenut crumble, leek & mushroom beurre blanc, micro herbs

wine pairing: vasse felix premier chardonnay, margaret river WA 70ml
premium pairing: domaine william fevre chablis, chablis FRA 70ml

Grilled Wagyu Fillet
thyme & dashi soubise, mushroom & truffle, carrot puree,
black garlic & mustard reduction

wine pairing: henschke keyneton shiraz blend, barossa & eden valley SA 100ml
premium pairing: yalumba the signature cabernet sauvignon shiraz, barossa SA 100ml

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Optional Course: **Nautilus Signature Dish** *(A)*
Locally Caught Whole Coral Trout | Live Gulf Mud Crab
add +market price

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dessert

Chocolate, Pear & Almond Frangipane Tartlet
raspberry compote, chocolate sand, pear & whisky ice cream

dessert upgrade ***add +10***

Signature Nautilus Mango Souffle
yuzu gel & coconut sorbet

wine pairing: yalumba FSW botrytis viognier, wrattonbully SA 45ml
premium pairing: de bortoli noble one botrytis semillon, riverina NSW 45ml

one bill per table | 15pp surcharge on public holidays

NAUTILUS RESTAURANT PORT DOUGLAS

NAUTILUS SIGNATURE DISHES

ideal to share between two...or all for yourself

as an additional course: add market price
in place of 4th course: add market price, less $30

Locally Caught Whole Coral Trout *(A)*
approx. 1kg

kaffir lime, salt & pepper flour, green papaya salad, chilli & thai spiced caramel
crispy fried & served whole at the table

wine recommendation: grosset apiana fiano, clare valley SA $26 150ml

Live Gulf Mud Crab *(A)*
approx. 1.1kg

served your way

Nautilus' Singapore Chilli Mud Crab
mild chilli broth, coconut, asian greens & fresh herbs

Italian-Style Mud Crab
rich sugo pomodoro with olives, capers, basil oil, grilled herb & garlic bread

wine recommendation: scorpo estate pinot noir, mornington peninsula VIC $25 150ml

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A LITTLE EXTRA

House baked bread ***extra serve 6pp***

Thick cut chips | with truffle aioli ***12***

one bill per table | 15pp surcharge on public holidays

NAUTILUS RESTAURANT PORT DOUGLAS

PESCATARIAN DEGUSTATION

5-Course Tasting Menu 160

optional matched wines 70 | premium wines 110

***Optional Starter: Oysters** (A)*

Natural | Chef's daily flavours

*subject to daily availability – **half doz 36***

Yellowfin Tuna Tartare *(A)*

cucumber & wasabi pearls, soya & mirin dressing, burnt eschalot puree, smoked lime kewpie

wine pairing: petaluma croser sparkling, adelaide hills SA 120ml
premium pairing: nv pol roger, epernay FRA 120ml ***add +10***

Chargrilled Tiger Prawns *(A)*

lemongrass & fried garlic, threads of green papaya & carrot, toasted peanuts, finger lime, thai basil & green dressing

wine pairing: heggies vineyard riesling, eden valley SA 70ml
premium pairing: pascal jolivet sancerre, sancerre FRA 70ml

Seared Scallops *(I)*

celeriac & vanilla purée, crispy cauliflower, raisin & caper gel

wine pairing: nautilus sauvignon blanc, marlborough NZ 70ml
premium pairing: domaine william fevre chablis, chablis FRA 70ml

Fresh Local Fish *(A)*

baby corn, pak choy, kang kong, fried crunchies & sprouts with koshou, ginger & chili glaze

wine pairing: grosset apiana fiano, clare valley SA 100ml
premium pairing: domaine FL le parc chenin blanc, savennières FRA 100ml

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***Optional Course:* Nautilus Signature Dish**

Locally Caught Whole Coral Trout *(A)* | Live Gulf Mud Crab *(A)*

add +market price

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dessert

Chocolate, Pear & Almond Frangipane Tartlet

raspberry compote, chocolate sand, pear & whisky ice cream

dessert upgrade ***add +10***

Signature Nautilus Mango Souffle

yuzu gel & coconut sorbet

wine pairing: yalumba FSW botrytis viognier, wrattonbully SA 45ml
premium pairing: de bortoli noble one botrytis semillon, riverina NSW 45ml

one bill per table | 15pp surcharge on public holidays

NAUTILUS RESTAURANT PORT DOUGLAS

SEAFOOD-FREE DEGUSTATION

5-Course Tasting Menu 150
optional matched wines 70 | premium wines 110

Beef Carpaccio
shaved pecorino, 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 ***add +10***

Shaoxing Twice Cooked Pork Belly
calvados + granny smith compote, rice paper shards, anise, tangelo, yam puree

wine pairing: heggies vineyard riesling, eden valley SA 70ml
premium pairing: domaine FL le parc chenin blanc, savennières FRA 70ml

Free-Range Chicken
chicken skin & pinenut crumble, leek & mushroom beurre blanc, micro herbs

wine pairing: vasse felix premier chardonnay, margaret river WA 70ml
premium pairing: domaine william fevre chablis, chablis FRA 70ml

Grilled Wagyu Fillet
eschalot & dashi soubise, mushroom & truffle, carrot puree, wojapi sauce

wine pairing: henschke keyneton shiraz blend, barossa & eden valley SA 100ml
premium pairing: yalumba the signature cabernet sauvignon shiraz, barossa SA 100ml

dessert

Chocolate, Pear & Almond Frangipane Tartlet
raspberry compote, chocolate sand, pear & whisky ice cream

dessert upgrade ***add +10***

Signature Nautilus Mango Souffle
yuzu gel & coconut sorbet

wine pairing: yalumba FSW botrytis viognier, wrattonbully SA 45ml
premium pairing: de bortoli noble one botrytis semillon, riverina NSW 45ml

one bill per table | 15pp surcharge on public holidays

NAUTILUS RESTAURANT PORT DOUGLAS

VEGETARIAN DEGUSTATION

5-Course Tasting Menu 140

The vegetarian menu is curated by our chefs on a daily basis, using the highest quality, fresh produce available that day. Showcasing local growers & seasonal ingredients, we craft these elements into a tasting menu designed to reflect our tropical FNQ location & culinary creativity.

Example only. Menu will vary daily.
Menu can be made vegan with prior notice. Please state this upon booking.

Tempura Vegetable
asian slaw, mirin soy dressing

Rice Paper Rolls
fried scallions, dressing of lemongrass, lime and garlic

Sumac Pumpkin Tartlet
wilted spinach, caramelized onion and balsamic glaze

Nonya Glazed Cauliflower
star anise cured pineapple, yellow curry sauce, spiced fried onions

dessert choice:

Chocolate, Pear & Almond Frangipane Tartlet
raspberry compote, chocolate sand, pear & whisky ice cream

Signature Nautilus Mango Souffle*
yuzu gel & coconut sorbet ***add +10***

one bill per table | 15pp surcharge on public holidays