



RESTAURANT NAUTICO

MENU

ONE

SMALL BITES PER PERSON

YELLOWFIN TUNA SASHIMI + WASABI + SHOYU + WAKAME + GINGER	15
3 OYSTERS LIME DRESSING GEL + LIME	10
POPCORN SHRIMP + SZECHAUN CHILLI + HONEY	10
CHARRED SPICY MEXICAN STYLE CORN COB + CHIPOTLE AIOLI + SHAVED PECORINO	8
HERB AND GARLIC BREAD	9

SMALL PLATE

ACCOMPANIMENTS FOR YOUR DISHES

COCONUT RICE (EA)	5
FRAGRANT JASMINE RICE	4
TRUFFLE FRIES + AOILI	10
SWEET POTATO MASH	8
BROWN BUTTER BROCCOLINI	12
ASIAN GREENS IN OYSTER SAUCE	12
SAUTEED BACON + BRUSSEL SPROUTS	12

DESSERTS

TO END YOUR MEAL

LEMON 'TART' ELEMENTS MERINGUE PERSIAN FLOSS CRUMBLE	16
COURAN CREME BRULEE TOFFEE CRUST	12
ARTISINAL CHEESE PLATE FOR 2 FRUITS QUINCE PASTE	25

TWOS & THREES

TO SHARE

HERB DE PROVENCE BEEF CHEEK + SNOW PEAS + EDAMAME + RED WINE REDUCTION	36
SOY AND PEPPER GLAZED TENDERLOIN + GARLIC + CRISPY AND FRESH SHALLOTS + GINGER + ESHALLOTS	36
LIGHTLY FLOURED CALAMARI + SALT & PEPPER + LIME + SRIRACHA AOILI	20
VEGAN SAN CHOI BOW + SAUTEED VEGETABLES + TOFU + BABY COS WRAPS	25
6 CANADIAN SCALLOPS + CHORIZO & CHILLI JAM + CAULIFLOWER PUREE	36
BRAISED AND PRESSED PORK BELLY + POTATO PUREE + CRACKLE DUST + PLUM GLAZE	36
BEEF CHATEAUBRIAND 400GM + BRUSSEL SPROUTS + CLASSIC TRUFFLE MASH POTATO	75
'MISO' TASMANIAN SALMON + BONITO AND SOY BROTH + SESAME FILLED PEARLS + ASIAN GREENS	39
'PEKING' INSPIRED DUCK MAGRET PANCAKES + CHINESE CREPES + CUCUMBER + HOI SIN + ESCHALLOTS	36
CHAR GRILLED WHOLE BUTTERFLIED CHICKEN HALF + PORTUGUESE PERI PERI MARINATE + GRILLED LEMON	32
COVE FRIED RICE + PRAWN AND CHORIZO + BRUNOISE VEGETABLES + FISH SAUCE	25
SINGAPORE CHILLI STYLE CRAB + SOURDOUGH + PIQUANT TOMATO AND EGG THREAD SAUCE	65

OPENING HOURS

	MON	TUES	WED	THU	FRI	SAT	SUN
OPEN	7:30 til Late	7:30 til Late	7:30 til Late	7:30 til Late	7:30 til Late	7:30 til Late	7:30 til Late
BREAKFAST	7:30-10:30	7:30-10:30	7:30-10:30	7:30-10:30	7:30-10:30	7:30-10:30	7:30-10:30
LUNCH	11:30-14:30	11:30-14:30	11:30-14:30	11:30-14:30	11:30-14:30	11:30-14:30	11:30-14:30
DINNER	17:30-20:30	17:30-20:30	17:30-20:30	17:30-20:30	17:30-20:30	17:30-20:30	17:30-20:30

*Menu items may vary subject to seasonal produce availability and chef alterations.