

STARTERS

\$13 | ROSEMARY AND CONFIT GARLIC COB LOAF ♡ ✖

Persian feta, EVOO, macadamia dukkah

\$12 | BRUSCHETTA ♡

Cumin & honey scented pumpkin, grilled haloumi, fried basil, candied walnut crumble

\$22 | DOUBLE ROASTED BANGALOW PORK BELLY ✖

Shredded Peking duck and cashew salad, seared scallops, charred pineapple, blood orange syrup

\$23 | PINK PEPPER VENISON CARPACCIO ✖

Organic rocket, pecorino, horseradish aioli

\$18 | STICKY BEEF CHEEK SPRING ROLLS

Thai basil, pink ginger, sesame soy dipping sauce

\$17 | MIDDLE EASTERN STYLE EGGPLANT FRITTERS ♡ ✖

Sumac za'atar, Tunisian carrot, spice roasted chickpeas, cauliflower quinoa tabbouleh, olive oil

\$17 | PICKLED BEETROOT AND CHARRED EGGPLANT SALAD ♡ ✖

Citrus olives, blood orange, quinoa, BBQ corn salsa

\$9 | Add grilled Mooloolaba prawns

\$22 | KARAAGE CROCODILE TAIL ✖

Pickled paw paw and sprout salad, tempura oyster mushroom, green chilli jam, Togarashi aioli

\$22 | FRASER COAST SCALLOPS ✖

Green pea and mint puree, apple gel, crisp jamon

\$19 | TEQUILA CURED ATLANTIC SALMON GRAVLAX

Goats curd, rye toast, fermented chilli vinegar

\$21 Half Dozen \$40 Dozen | PACIFIC OYSTERS

Kirin battered with chilli macadamia sambal

Natural with salmon roe and green onion ✖

Kilpatrick with smoked bacon ✖



\$90 ✖

SIGNATURE DISH

100 DAY GRAIN FED 800g

RUMP CAP

Chermoula basted

Mooloolaba king prawns,
broccolini,

heirloom carrots,

wagyu fat roasted potato,
jus

FOR TWO PEOPLE

-PLEASE ALLOW

40 MINUTES COOKING TIME-



✖ **Gluten Free**

♡ **Vegetarian**



THE GRILL
PELICAN WATERS

DINNER

GRILL SPECIALTIES ✂

\$40 | 400G 150 DAY GRAIN FED PORTERHOUSE

\$45 | 300G TAJIMA WAGYU RUMP

\$38 | 300G ANGUS FED RIB FILLET

\$37 | 200G EYE FILLET

\$35 | 300G BANGALOW PORK CUTLET

\$39 | CHERMOULA BASTED MOOLOOLABA PRAWN SKEWERS

ALL GRILL ITEMS SERVED WITH WAGYU FAT ROASTED POTATO,
FENNEL SLAW AND YOUR CHOICE OF SAUCE



✂ SAUCES

Green peppercorn jus

Shiraz jus

Field mushroom

Bbq memphis

Cognac mustard

MAINS

\$39 | MORETON BAY BUG AND MOOLOOLABA KING PRAWN LAKSA BROTH ✂
Baby corn, water chestnuts, sesame pak choi, larp cheong, green tea noodles

\$29 | HOUSE MADE POTATO AND PARMESAN GNOCCHI ♡
Cavolo nero, baby zucchini, eggplant ragout, Swiss brown mushroom, confit golden shallot, lemon thyme butter

\$29 | STOUT BRAISED PORK COLLAR ✂
Spiced pumpkin puree, licorice baked apple, sauteed brussel sprouts, jus

\$37 | JACK DANIELS SLOW COOKED 1000 GUINEAS BEEF SHORT RIB
Brisket mac N cheese, charred corn on the cob, coleslaw

\$35 | CONFIT HUNTER VALLEY DUCK LEG ✂
Sweet potato fondant, charred onion puree, purple carrot, pomegranate jus

\$35 | CORAL COAST BARRAMUNDI FILLET ✂
Sweet potato, persian feta, baby spinach, cashew nuts, sage butter

\$36 | CHERMOULA BASTED LAMB RUMP ✂
Lamb shoulder croquette, heirloom vegetables, burnt orange and carrot puree, jus



SIDES

\$9 | Charred broccolini,
toasted almonds,
EVOO ♡ ✂

\$8 | Tomato, feta and
olive, aged balsamic
dressing ♡

\$8 | Beer battered chips,
aioli

\$8 | Fennel, carrot, and
wombok slaw,
horseradish aioli ✂ ♡

Gluten Free ✂



Vegetarian ♡



THE GRILL
PELICAN WATERS

Please note 15% surcharge applies on public holidays | 1.5% surcharge applies for payments by Visa and MasterCard | 3.3% surcharge applies for payment by American Express

DESSERTS

\$14 | DARK CHOCOLATE AND CHERRY PUDDING

Marshmallow ganache, cherry sorbet, praline

\$14 | PEANUT BUTTER PARFAIT

Strawberry jelly, salted caramel crunch, floss



\$14 | LAVENDER AND KAFFIR LIME CREME BRULEE

Gingersnap crumble, shiraz poached pear



\$15 | AFFOGATO

Espresso shot, vanilla ice cream, your choice of liqueur



\$26 | SELECTION OF FINE AUSTRALIAN CHEESE

Kenilworth black wax cheddar, Jindi triple cream brie,
Tarago Rivers shadows of blue, quince paste, crackers

