

LUNCH

\$12 | ROSEMARY AND CONFIT GARLIC COB LOAF 

Macadamia dukkah, EVOO, Persian feta

\$15 | THAI PUMPKIN SOUP

Spanner crab, coconut, handmade lemongrass bread

\$17 | BEEF CHEEK SPRING ROLLS

Thai basil, pink ginger, sesame soy dipping sauce

\$17 | ZUCCHINI FLOWER  

Truffled goats curd, pickled baby beets, cauliflower quinoa tabbouleh

\$15 | CHORIZO AND GREEN PEA CROQUETTES 

Artichoke puree, pickled red onion, haloumi

\$23 | BEER BATTERED LOCAL WHITING FILLETS

Garden salad, fries, tartare, lemon

\$19 | STEAK SANDWICH

Wagyu rump cap, cheese, lettuce, onion jam, tomato relish, fries, aioli

\$18 | WAGYU BEEF BURGER

Maple bacon, lettuce, onion jam, tomato, cheese, bbq sauce, fries, aioli

\$18 | CHIMMICHURRI CHICKEN BURGER

Maple bacon, avocado, lettuce, tomato, cheese, fries, aioli

\$19 | CONFIT OCTOPUS TENTACLE 

Speck lardons, squid ink cracker, seaweed salsa verde

\$34 | CORAL COAST BARRAMUNDI FILLET 

Sweet potato, Persian feta, baby spinach, cashews, sage butter

\$34 | CHERMOULA BASTED LAMB RUMP 

Lamb shoulder croquette, heirloom vegetables, burnt orange carrot puree, jus

\$29 | PORK HOCK PAPPARDELLE PASTA

Smoked chilli, black garlic, cavolo nero, verjuice tomato broth

\$27 | WHITE BEAN AND GOLDEN SQUASH CASSOULET  

Pine nut crumble, red lentil dahl, roasted cauliflower rice, lemon thyme

LUNCH

 THE GRILL
PELICAN WATERS

GRILL SPECIALTIES ✂

\$44 | 300g TAJIMA WAGYU RUMP

\$38 | 300g GRAIN FED RIB FILLET

\$36 | 200g EYE FILLET

\$34 | 300g BYRON BAY PORK CUTLET

All grill items served with wagyu fat roasted potato, fennel slaw and your choice of sauce

SAUCES ✂

Cognac mustard

Green peppercorn

BBQ Memphis

Shiraz jus

Field mushroom

SIDES

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

\$8 | Tomato and basil salad, goats cheese, verjuice dressing ♡ ✂

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

\$8 | Beer battered fries, aioli ♡

DESSERTS

\$14 | CHOCOLATE FONDANT

Strawberry sorbet, hazelnut custard sauce

\$14 | WARM TOFFEE APPLE PUDDING

Butterscotch sauce, malt ice cream, pistachio praline

\$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 ✂

King Island cheddar, Jindi triple cream brie, Tarago River shadows of blue, quince paste, crackers

GLUTEN FREE - ✂

VEGETARIAN - ♡

