

## STARTERS

\$12 | ROSEMARY AND CONFIT GARLIC COB LOAF

Pumpkin hommus, persian fetta, black olive butter

\$19 | TAMARIND BRAISED LAMB RIBS ✂

Confit spring onion bulb, mustard cherries, sesame wafer, black bean dressing

\$17 | STICKY BEEF CHEEK SPRING ROLLS

Thai basil, pink ginger, sesame soy dipping sauce

\$16 | HEIRLOOM TOMATO SALAD ✂❤

Witches Chase goat curd, Manzanillo olives, crisp basil, aged fig balsamic

## FROM THE SEA

\$15 | SAND CRAB AND BUFFALO MOZZARELLA PIZZETTA

Truffle honey, micro basil

\$19 | CHARRED OCTOPUS TENTACLE ✂

Speck lardons, sunflower sprouts, squid ink cracker, seaweed salsa verde

\$22 | FRASER COAST SCALLOPS ✂

Smoked sweet corn custard, taro crisps, cosmopolitan syrup

\$21 | CHARRED MOOLOOLABA KING PRAWN HOTPOT ✂

Green paw paw kimchi, lemongrass coconut broth, glass noodles, chilli oil

## GRILL SPECIALTIES ✂

\$46 | 500g Nolans Private Select T bone

\$44 | 300g Tajima wagyu rump - marble score 4-5

\$36 | 300g grain fed rib fillet

\$36 | 200g eye fillet

\$38 | Peri peri basted Mooloolaba prawn skewers

\$35 | 300g Byron Bay pork cutlet

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



\$89 ✂

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*



## SAUCES ✂

Pommery cognac mustard

Green peppercorn

Shiraz jus

Field mushroom

Bbq memphis



THE GRILL  
PELICAN WATERS

DINNER

## MAINS

\$36 | HUNTER VALLEY DUCK BREAST ✘

Sesame tatsoi, lap chong, miso glazed eggplant, duck jus

\$29 | CHARRED MOOLOOLABA SWORDFISH

Shaved zucchini and haloumi pancake, mizuna salad, pickled cucumber salsa, grapefruit dressing

\$33 | CHERMOULA BASTED LAMB RUMP ✘

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

\$29 | 12 HOUR MIDDLE EASTERN BRAISED GOAT LEG SKEWERS ✘

Cauliflower tabouli, sweet potato fondant, candied walnuts, tahini yoghurt

\$34 | BLACK PEPPER CRUSTED KANGAROO LOIN ✘

Green pea crush, pickled chestnuts, salt bush, rosella jus

\$34 | CORAL COAST BARRAMUNDI FILLET ✘

Sweet potato, persian fetta, baby spinach, cashews, sage butter

\$29 | CONFIT PORK JOWL AND SAFFRON RISOTTO ♡

Broad beans, dehydrated tomato powder, green pepper mustard, truffle pecorino

\$27 | TURNIP AND SWEET POTATO YELLOW CURRY ✘

Edamame, sticky black rice, shitake mushroom, salt and pepper tofu



## SIDES

\$8 | Heirloom tomato, rocket, verjuice dressing

\$9 | Charred broccolini, almonds, EVOO

\$8 | Beer battered chips, roasted garlic aioli

## DESSERTS

\$13 | STEAMED BANANA AND PECAN PUDDING

Salted caramel sauce, vanilla poached rhubarb, cinnamon ice cream

\$13 | LAVENDER AND KAFFIR LIME CREME BRULEE ✘

Shiraz poached pear, brandy snap crumbs

\$13 | CHOCOLATE BROWNIE ✘

Dulce de leche, vanilla shake, marshmallow ganache, macaron

\$13 | TURKISH DELIGHT PARFAIT ✘

Rose fairy floss, popping candy, raspberry pearls

\$28 | SELECTION OF FINE AUSTRALIAN CHEESE

King Island cheddar, Jindi triple cream brie, Tarago River shadows of blue, quince, seeds, lavosh



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