

STARTERS

\$12 | ROSEMARY AND CONFIT GARLIC COB LOAF

Pumpkin hummus, 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

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



SIDES

\$8 | Heirloom tomato, rocket, verjuice dressing

\$9 | Charred broccolini, almonds, EVOO

\$8 | Beer battered chips, roasted garlic 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