THE PELICAN

SEAFOOD - STEAK - BAR

Starters



OYSTERS

minimum 3 pieces per order

Market Price

CRUMBLED BLEU COBB tomato, bacon, avocado, chopped egg	18
GRILLED SQUID SALAD tentacles, potatoes, garlic olive oil	22
PRAWN COCKTAIL SALAD tomato, lettuce, mary rose dressing	24
CLASSIC LOBSTER BISQUE brandy cream	22
NEW ENGLAND CLAM CHOWDER bacon oil, oyster cracker	18
OLD FASHIONED CRAB CAKES pickled vegetables	24

Sides

STEAMED BROCCOLINI	14
STEAMED ASPARAGUS	14
BLUE CHEESE CREAMED SPINACH	14
OLD BAY FRIES	12
WOODFIRE GRILLED CHILLI CHEESE CORN	14
OLD BAY ONION RINGS	12
TRUFFLE FRIES	10
GARLIC MASHED POTATOES	14

THE PELICAN GRILLED SEAFOOD PLATTER



whole barramundi, baked oysters, squid, tiger prawns, grilled corn, tomatoes

158 (serves 2 - 3)

OYSTERS & PRAWNS PLATTER

a dozen oysters and cooked prawns on ice, cocktail sauce

89 (serves 2 - 3)

Desserts

flavour of the day	5
RED VELVET CAKE	14
BURNT BUTTER BANANA butterscotch sauce, hokey pokey ice cream	16
WHOOPIE PIE extra whoopie	16



STEAKHOUSE SELECTION



RIBEYE STEAK anchovy butter, fries	58
NY STRIP STEAK shallot sauce, fries	48
GRILLED PORK T BONE saute carrot and celeriac, mustard jus	38
THE PELICAN BURGER chopped steak, bacon, smoked ketchup, fries	35
THE PELICAN LOBSTER BURGER bacon, cheese, old bay fries	58
GRILLED BARRAMUNDI spinach and bacon salad	38

Mains

FISH & CHIPS battered snapper loin, tartare sauce, lemon	28
WHITE CLAM PIZZA clams, garlic, olive oil	28
SMOKED SALMON PIZZA sour creme, fried capers	28
TOMATO & CHEESE PIZZA marinated tomato, mozzarella cheese, fresh basil	24
SNAPPER PIE asparagus, mushroom, cream sauce approx. cooking time: 25mins	40
CLAM LINGUINI garlic, chili, parsley	28
CHILLI CRAB LINGUINI jumbo lump crab meat, homemade chilli crab sauce, lime	32
CRISPY FISH BURGER	30



dill sauce, old bay fries