

LE NAUTIQUE WATERFRONT BAR AND RESTAURANT – LUNCH MENU

SALADS

Garden Salad a fresh mix of lettuce and seasonal vegetables150

Smoked Fish Salad mixed salad with smoked fish & honey mustard vinaigrette225

SUSHI BAR

Tuna Nigiri (6 Pieces) delicate sashimi tuna on sushi rice250

Veggie Maki Roll (8 Pieces) cucumber, avocado, carrot, and capsicum250

California Roll (8 Pieces) crab, avocado, cucumber, tobiko (fish eggs), sesame seeds, mayo.....295

Spicy Tuna Roll (8 Pieces) cooked tuna, fresh chilli, ginger, garlic, sesame seeds295

Tempura Prawn Roll (8 Pieces) prawn, avocado, cucumber, tobiko (fish eggs), sesame seeds, mayo295

Crispy Prawn Tempura (4 Pieces) crispy tempura prawns served with XO mayo295

BURGERS & TACOS

The Veggie crispy vegetable burger with lettuce, tomato & served with fries325

The Nemo marinated jobfish burger with lettuce, crunchy coleslaw & served with fries.....350

The Nauti BBQ Beef Burger bacon, lettuce, tomato, cheese, caramelised onion, mayo, BBQ sauce & fries375

Asian Chicken Burger pickled cucumber, ponzo mayo, coriander chilli onion garnish & fries375

Tacos – Beef/Chicken/Fish/Prawn/Tempura Veg soft tortillas, lettuce, salsa, guacamole, spicy mayo375

MAINS

Island Fish & Chips crumbed local jobfish served with fries and tartare sauce325

Vegetable Curry served with rice, chutney and papadum.....395

Steak & Chips beef tenderloin served with fries and pepper sauce.....530

Octopus Curry tender octopus in a creole coconut curry sauce served with rice, chutney and papadum.....545

DESSERTS

Chocolate Lover chocolate cake, chocolate shard, meringue, choc glazed honeycomb, vanilla ice cream...220

Coco Pine Panna Cotta served with sweet pineapple salsa190

Crème Brulee vanilla custard topped with a layer of caramelized sugar.....190

Affogato scoop of vanilla ice cream topped with a shot of espresso (+ shot of liqueur for 70scr).....190

Ice Cream 2 scoops of either vanilla or coconut ice cream.....100

Cheese Platter featuring a variety of european cheese, crackers and dried fruit.....200

LE NAUTIQUE WATERFRONT BAR AND RESTAURANT - DINNER MENU

ENTREE

Garden Salad a fresh mix of lettuce and seasonal vegetables	150
Vegetable Spring Rolls served with sweet chilli dipping sauce	150
Smoked Fish Salad a traditional creole mixed salad with smoked fish & honey mustard vinaigrette	225
Spinach and Potato Croquettes served with a light curried mayonnaise dipping sauce	225
Creole Fish Cakes seasoned local fish and potato cake, apple cucumber salad & tartare sauce.....	245
Calamari served with sweet chilli dipping sauce	245
Togarashi of Tuna diced sashimi tuna, cucumber avocado salsa, lemon mayo & crispy wonton.....	245
Duo of Beef beef carpaccio & tartare, pommes frites, red pepper puree, capers, truffle oil, garlic chips, hollandaise	245

MAIN – VEGTARIAN

Vegetable Curry served with rice, chutney and papadam.....	395
Mushroom Risotto with a truffle & parmesan foam.....	395
Mediterranean Pasta penne pasta in a rich tomato sauce with fresh seasonal vegetables, olives, feta cheese & herbs....	395

MAIN – SEAFOOD

Fish Banane jobfish fillet topped with a rich banana mustard sauce served with rice and chutney.....	495
Trio of Fish local tuna, jobfish and red snapper on a bed of wakame, apple slaw and grilled lime.....	495
Grilled Line Fish with mussels, roasted sweet potatoes, broccoli, bobotie crème fraiche & lemon coconut sauce	495
Mussels (White Wine & Garlic Sauce) 1kg of mussels served in the shell with a side of fries.....	495
XO Seafood Pasta clams, prawns, mussels and calamari tossed in squid ink pasta with spicy XO sauce	495
Garlic King Prawns 5 juicy king prawns in a white wine sauce and served with rice.....	530
Octopus Curry tender octopus in a creole coconut curry sauce served with rice, chutney and papadam.....	545
Seafood Platter jobfish, king prawns, calamari, mussels, rice, grilled veg, lemon caper butter sauce, creole sauce.....	695
Lobster grilled lobster (450-550g cooked), hand cut chips, lemon caper butter sauce & garden salad.....	995

MAIN - MEAT

Creole Coconut Chicken Curry traditional creole curry served with rice, chutney and a papadam.....	450
Beef Tenderloin truffle mash, parmesan tuille, grilled veg, caramelized onion, spiced carrot puree, pepper sauce	530
Surf & Turf sirloin steak served with king prawns, roasted fat chips & bearnaise sauce.....	560

DESSERTS

Chocolate Lover chocolate cake, chocolate shard, meringue, choc glazed honeycomb, vanilla ice cream.....	220
Coco Pine Panna Cotta served with sweet pineapple salsa	190
Crème Brulee vanilla custard topped with a layer of caramelized sugar.....	190
Ice Cream 2 scoops of either vanilla or coconut ice cream.....	100
Affogato scoop of vanilla ice cream topped with a shot of espresso (+ shot of liqueur for 70scr).....	190
Cheese Platter featuring a variety of european cheese, crackers and dried fruit.....	200