

LE NAUTIQUE WATERFRONT BAR AND RESTAURANT - LUNCH MENU

SALADS

Garden Salad a fresh mix of lettuce and seasonal vegetables	150
Smoked Fish Salad mixed salad with smoked fish & honey mustard vinaigrette	225

BURGERS

The Veggie crispy vegetable burger with lettuce, tomato & served with fries	325
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 & fries	375
Asian Chicken Burger pickled cucumber, ponzo mayo, coriander chilli onion garnish & fries	375

TACOS

Tempura Vegetable Tacos 3 soft tortillas, crunchy tempura veg, lettuce, salsa, guacamole, spicy mayo	375
Prawn Tacos 3 soft tortillas, grilled shelled prawns, lettuce, salsa, guacamole, spicy mayo	375
Fish Tacos 3 soft tortillas, grilled local jobfish, lettuce, salsa, guacamole, spicy mayo	375
Chicken Tacos 3 soft tortillas, grilled spiced chicken, lettuce, salsa, guacamole, spicy mayo	375
Beef Tacos 3 soft tortillas, grilled spiced beef, lettuce, salsa, guacamole, spicy mayo	375

MAINS

Crispy Prawn Tempura (4 Pieces) crispy tempura prawns served with XO mayo	295
Island Fish & Chips battered local jobfish served with fries and tartare sauce	325
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 salsa	190
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	195
Vegetable Spring Rolls served with sweet chilli dipping sauce	195
Smoked Fish Salad a traditional creole mixed salad with smoked fish, honey mustard vinaigrette	245
Calamari served with sweet chilli dipping sauce	245
Togarashi of Tuna diced sashimi tuna, cucumber avocado salsa, lemon mayo, crispy wonton	275
Duo of Beef beef carpaccio, beef tartare, pommes frites, capers, truffle oil, garlic chips, hollandaise	275

SEAFOOD

Fish Banane jobfish fillet topped with a rich banana mustard sauce served with rice and pickled veg	495
Trio of Fish local tuna, jobfish and red snapper on a bed of wakame, apple slaw, pickled veg and grilled lime.....	495
Posh Fish & Chips seybrew battered fish, parmesan fries, minted pea puree and tartare sauce	495
Seafood Platter tuna, jobfish, king prawns, calamari, lemon caper butter sauce and your choice of rice or salad.....	695
Lobster grilled lobster (450-550g cooked), potato wedges (skin on), lemon caper butter sauce, garden salad.....	995

STEAK

Rib Eye (250g) / Tenderloin (250g) truffle mash, parmesan tuille, grilled vegetables, caramelized onion	575
Sauce peppercorn, blue cheese	INCLUDED
Add Prawns? top your chosen steak with 3 x tasty grilled king prawns for a delicious Surf & Turf.....	150

CURRY

Creole Vegetable Curry served with rice, chutney and papadam.....	395
Thai Red Vegetable Curry fragrant, sweet and spicy coconut based curry served with rice & pickled veg	395
Creole Chicken Coconut Curry traditional local coconut curry served with rice, chutney and a papadam.....	450
Thai Red Beef Curry fragrant, sweet and spicy coconut based curry served with rice & pickled veg	475
Octopus Curry tender octopus in a creole coconut curry sauce served with rice, chutney and papadam.....	545

PASTA

Mushroom Risotto with a truffle & parmesan	395
Mediterranean Pasta penne pasta in a rich tomato sauce with fresh seasonal vegetables, olives, feta cheese & herbs....	395
Seafood Linguini linguini pasta, fish, prawns and calamari tossed in a creamy white wine & lemon sauce	495

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