

# PELICANO

All dishes are designed to be shared for table.  
We recommend 3-4 dishes per 2 people.

french bread, butter (v) . . . . .	10
cracker, eggplant, salt bush, lemon (v) . . . . .	9
truffle arancini, porcini, aioli (v) . . . . .	17
lamb ribs, quinoa and herb crumb (gf) . . . . .	19
seared salmon, black garlic, radish, spring onion (gf) .	20
braised carrots, tahini, honey, hazelnut (gf, v) . . . . .	18
burrata, gluten free crumb, tomatoes, . . . . .	21
roasted garlic (gf, v)	
roast brocolli, cauliflower, lentils (gf, v) . . . . .	17
gnocchi, root vegetables, ratatouille arabiata (gf, v) .	22
wild salmon fillet, brussels salad, wild rice (gf) . . . . .	28
beef fillet, artichoke, spinach puree, broccolini (gf) . . .	31
chicken breast, hommous, chickpeas and fennel (gf) . .	26
lobster roll, brioche, fries. . . . .	25
fries, aioli (gf) . . . . .	9
smashed pavlova, seasonal fruit, ice cream (gf, v) . . . .	13

(a 10% service charge applies on public holidays and on all parties of 6 or more.  
cakeage is charged at \$5 per head. a 2.5% surcharge applies to all credit card payments)  
...other menu items are also available gluten free but may incur an extra charge.



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