

# PELICANO

## SEASONAL MENU

SHARING PLATES DESIGNED TO BE ENJOYED.

CRUDITES OF RAW AND ROASTED VEG,  
SWEET POTATO YOGHURT (V)(GF)  
16

MAC AND CHEESE CROQUETTE,  
TOMATO CHUTNEY (V)  
17

CALAMARI, HOUSE PICKLES  
AND PLUM SAUCE (GF)  
21

TUNA TARTARE, SESAME SEEDS, YUZU,  
YAM CRACKERS (GF)  
24

TEA SMOKED SALMON, FENNEL  
AND SLOW ROASTED KUMQUAT (GF)  
22

RAW ZUCCHINI, ROASTED SNAP PEAS, RED CURRANTS, DILL,  
POMEGRANATE AND SESAME DRESSING (GF) (V)  
26

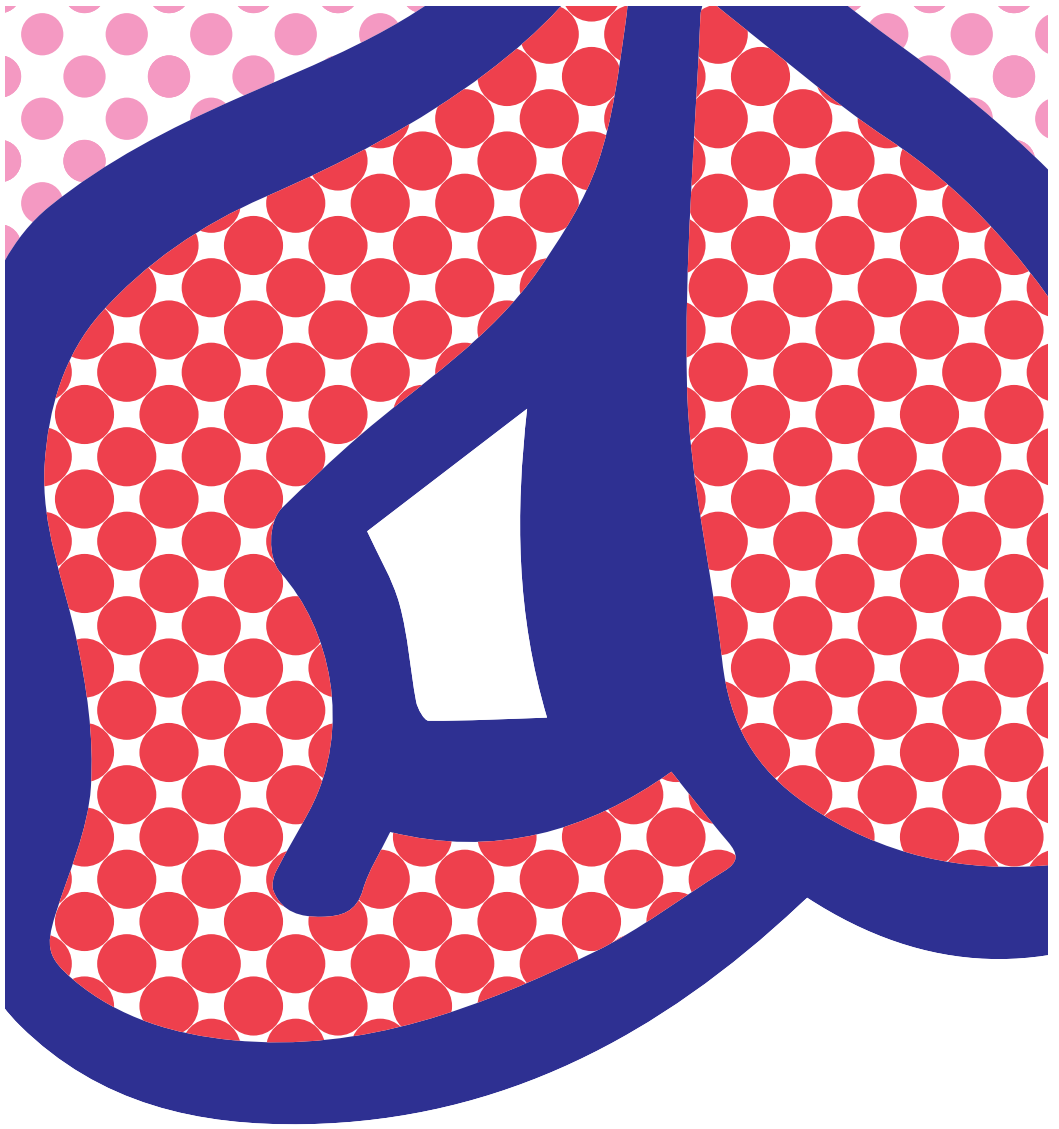
CHARRED KALE, CARAMELISED CAULIFLOWER, RAISINS,  
SHAVED CABBAGE AND SWEET GINGER DRESSING (GF)(V)  
26

PAN FRIED SNAPPER, SALSA OF BROADBEANS,  
PANGRATATTO (GF)  
32

BEEF TENDERLOIN, CONFIT CAULIFLOWER,  
BABY COS AND VEAL JUS  
34

(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.  
Subject to seasonal updates.

Whilst we have strict cross contamination policies, our kitchen does use milk, eggs, nuts,  
gluten, seafood and other allergens in our cooking so we cannot guarantee a total absence  
of these products in any of our cuisine.



P E L I C A N O ●