

# PELICANO

## SEASONAL MENU SHARING PLATES DESIGNED TO BE ENJOYED.

### ANTIPASTI

FLATBREAD AND LEMON OIL . . . . .	8
ALTO MIXED OLIVES (GF)(V) . . . . .	7
STRACIATELLA AND PEPPERS (GF)(V) . . . . .	8
BRILLAT SAVARIN SOFT CHEESE . . . . .	9
SPICY SALAMI OR SAUCISSON . . . . .	9
HEIRLOOM TOMATO SALAD . . . . .	12
AND AGED BALSAMIC (GF)(V)	

### BEST SHARED

CRUDITES OF RAW AND ROASTED VEG . . . . .	16
WITH SPICED YOGHURT (V) (GF)	
SALMON CRUDO. CARROTS. . . . .	19
PICKLED FENNEL AND CHILLI OIL	
TRUFFLES AND MUSHROOMS ARANCINI . . . . .	16
WITH AIOLI (V)	
CRISPY CALAMARI. HOUSE PICKLES . . . . .	21
AND PLUM GLAZE (GF)	
RAW ZUCCHINI . LOTUS CHIPS. CURRANTS. . . . .	24
DILL AND SESAME DRESSING (V) (GF)	
PAN FRIED SALMON. SMASHED EDAMAME. . . . .	28
ROMESCO. PANGRATATTO (GF)	
MINUTE STEAK. CONFIT CAULIFLOWER. . . . .	32
CAFÉ DE PARIS BUTTER AND VEAL JUS	
SHOESTRING FRIES . . . . .	9

(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.



PELICANO ●