"There is no sincerer love, than the love of food."

George Bernard Shaw

Welcome to Pelicans Landing

Happy Hour ALL DAY, EVERYDAY

A la Carte, Bar Meals & Snacks

Monday-Friday 11:30am-3.00pm and 5.30pm-9.30pm Saturday & Sunday from 11.30-9.30pm

For more information on upcoming events in our restaurant and function centre please see the 'What's On' tab

Gift Vouchers available

The perfect present

Membership Cards available

Ask our staff for details

LOCAL COURTESY BUS AVAILABLE

Please note there is a 20% surcharge on public holidays and a 1.81% eftpos surcharge on all card payments

Please note we do not split bills

Bar Snacks 9

vegetable spring rolls (v)
duck spring rolls
lightly spiced chicken wings
kalamata olives (gf,v,vg)
bowl of chips
bowl of wedges
served with sweet chilli and sour cream 12

Sharing Plate

sharing plate for two or four people 34(2)/44(4) chef's selection of cured meats, gourmet cheese and accompaniments to share

meat gyros platter 46 (1) 112 (3) lamb gyros, chicken gyros, loukaniko, kefthethes served with chips, pita bread, tzatziki, lemon and Greek salad

Bar Meals 24

served with a glass of beer, house wine or soft drink pizza

salami with capsicum, tomato, cheese, olives
pizza

vegetarian with fetta, tomato, onion, olives,
rosemary (v)

chicken parmigiana shaved ham, melted
 cheese, Napoli sauce, salad

caesar salad baby cos lettuce, croutons, bacon,
anchovies, caesar dressing, add chicken extra 9 (gfo)

chicken fillet burger on turkish bun, tomato,
lettuce, cheese, bacon, caesar dressing

chicken schnitzel

with Italian slaw and lemon

spaghetti puttanesca preserved vegetables,
 olives, tomato, roasted potato, chilli (v,vo)

steak sandwich on a turkish roll, bacon, lettuce,
 cheese, tomato, caramelized onion, relish

South African chilli sausages on mash with tomato relish (gf)

ENTREES AND THINGS TO SHARE

<pre>oysters natural, cocktail</pre>	half dozen 27	dozen 38
sauce, lemon (gf) Kilpatrick (gf)	30	42
<pre>calamari flash fried, fresh lemon (gfo)</pre>		22
cauliflower croquettes cumin yoghurt		15
<pre>poached mussels cherry tomato, cream & broth, warm turkish br</pre>		27
<pre>saganaki fresh lemon, tomato chutney (gf)</pre>		16
<pre>seafood cocktail calamari, prawns, salm caviar, lettuce, lemon cocktail sauce (gf)</pre>	<u> </u>	22
<pre>bruschetta tomato, basil, pesto, bocconcini cheese, bal</pre>	samic	19
<pre>meatballs napoli sauce, chargril parmesan</pre>	led bread,	16
<pre>warm turkish bread and two house made dips</pre>	dips	22

SEAFOOD

pelicans seafood paella	44
prawn, calamari, mussels, scallops, chorizo, (gf)	parmesan
whole grilled baby barramundi grenobloise sauce (butter, capers, lemon parsley), salad (gf)	39
(52)	
fish and chips	36
battered fillets, fries, salad, fresh lemon	(gfo)
marinara	46
spaghetti, crab, prawns, scallops, pipis, mussels, calamari, fish pieces, chilli, garlic, oil	
salmon fillet grilled	38
potato salad, seasonal greens,	
beurre blanc sauce (gf)	
pelicans seafood platter	74
cold; crab, Moreton Bay bugs, whole prawns,	
oysters, smoked salmon, caviar	
hot; scallops, pipis, calamari, mussels,	
prawns, fish pieces, all poached in a cherry tomato, cream, chilli & herb broth	
poached mussels	42
cherry tomato, cream & herb broth,	
served with warm Turkish bread	
calamari	39
flash fried served with fries, salad, lemon	(gfo)

OTHER MAINS

ribeye steak chargrilled 350g	8
natural grass fed	
chips, garden salad, (gfo)	
chasseur, dianne, peppercorn or jus	
black angus sirloin steak chargrilled 350g	4
sauteed greens, chips, (gfo) chasseur, dianne, peppercorn or jus	
chicken breast	2
<pre>lemon preserve filling, green pea risotto, steamed greens, jus (gf)</pre>	
risotto green pea, white wine, shaved parmesan (gf)	4
spaghetti puttanesca preserved vegetables olives tomato roasted potato and chilli (v,vgo)	4
<pre>vegetarian curry plate sweet and sour potato, curried lentil, eggplant chutney, roti bread (v)</pre>	7
sides wedges, sweet chilli, sour cream chips garden salad lemon dressing sauteed seasonal vegetables chasseur, dianne, peppercorn or jus garlic bread 3	

MEAT GYROS PLATTER

46 for 1 / 112 for 3

lamb gyros 150gm

marinated chargrilled lamb shoulder

chicken gyros 150gm

marinated chargrilled boneless sliced chicken

loukaniko (sausage)

Greek sausages made from pork

keftethes

traditional Greek style grilled meatballs

served with

chips, pita bread, tzatziki,

lemon and Greek salad

SALADS

caesar salad

mustard dressing (gfo)
add chicken extra
9

beetroot	21
house pickled beetroot, seeded mustard dress: toasted hazelnut, goat cheese (gf)	ing,
greek	21
<pre>fresh tomato, cucumber, fetta, olives, orega lemon dressing (gf)</pre>	no
squid salad	26
kipfler potato, green beans, sundried tomato, toasted almonds, lime and chilli dressing (gr	
FOR THE KIDS (UNDER 12)	18
(includes ice cream dessert)	
deep fried calamari and chips (gfo)	
<pre>grilled chicken and vegetables (gf) chicken nuggets and chips</pre>	
mini battered fish fillets and chips (gfo)	
spaghetti & meatballs	
vanilla ice cream	8
with topping; chocolate, caramel,	
strawberry, vanilla (gf)	
<pre>milk shakes chocolate, caramel, strawberry, vanilla</pre>	12

baby cos lettuce, croutons, bacon, anchovies,

27

DESSERTS	16
<pre>tiramisu fresh berries, berry compote</pre>	
<pre>lemon tart with whipped cream, a berry compote and seasonal fruits</pre>	
<pre>chocolate tart coffee anglaise, whipped cream</pre>	
<pre>sticky date pudding butter scotch sauce</pre>	
<pre>affogato vanilla ice cream, espresso, your choice of liqueur</pre>	
COFFEE	
espresso, long black, macchiato	5
café latte, cappuccino, flat white	5
hot chocolate extra shot	5 1
tea	5

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