



Welcome to Nautilus Restaurant, established in 1954 as Port Douglas' first and longest-running restaurant. Operating from this same site for 70 years, Nautilus has become a Port Douglas icon with a proud history matched by very few Australian restaurants.

Melding our colourful history with modern influence, our food takes inspiration from across the globe whilst incorporating a distinct Nautilus twist.

We are passionate about showcasing the riches of Far North Queensland with the best produce, seasonal delights & fresh-caught seafood from local providores.

Our degustation style menu is a specially curated balance of tastes, textures & cooking techniques, highlighting the best from Nautilus' culinary team led by Executive Chef Steve Ritchie.

A note from our kitchen

We take food allergies very seriously and are happy to accommodate major allergies and dietary requirements with advance notice.

We appreciate your understanding that we cannot make changes based on personal preference and alterations to the menu will be politely declined.

This policy allows our kitchen to maintain consistency and quality. While cooked to order, elements of dishes are meticulously prepared in advance, allowing for a carefully orchestrated dining experience that unfolds at your table.

We encourage you to trust our expertise and be open to exploring new flavours and dishes.

To maintain the unique, relaxed ambiance of Nautilus, we kindly ask that guests place mobile phones on silent whilst in our dining areas. If you wish to make a call, please make use of the foyer area at the entrance of the restaurant

Thank you for dining with us



CLASSIC DEGUSTATION

5-course menu 145 | optional paired wines 70

Oysters | Natural | Chef's daily flavours **half doz 36**
subject to availability

Hiramasa Kingfish & Yellowfin Tuna

white soya & yuzu pearls, smoked kewpie, wakame, ginger,
roasted eschalot puree

wine pairing: petaluma croser sparkling, adelaide hills SA 120ml
*premium wine pairing: nv pol roger, epernay FRA 120ml **upgrade +10***

Pan Seared Scallops

celeriac & vanilla puree, pork floss, salt & pepper cauliflowererets,
roasted leek gel, Mowbray sprouts

wine pairing: nautilus sauvignon blanc, marlborough NZ 70ml

Twice Cooked Duck

maple syrup, Nautilus fried rice, cherry & orange glaze

wine pairing: giant steps pinot noir, yarra valley VIC 70ml

Victorian Grass Fed Eye Fillet

green pea & truffle mash, roasted leek, mustard & thyme reduction,
prosciutto crumble

wine pairing: henschke keyneton shiraz blend, barossa & eden valley SA 100ml

dessert choice:

Nautilus 'Eton Mess'

meringue cream, fresh berries, bush lemon & passionfruit curd, coulis,
raspberry sorbet & raspberry dust

Trio of Sorbets

chef's daily flavours

Signature Nautilus Mango Souffle *upgrade +10*

yuzu gel, biscuit wafers & coconut sorbet

wine pairing: yalumba FSW botrytis viognier, wrattonbully SA 45ml

one bill per table | 3% amex surcharge | 15pp surcharge on public holidays

NAUTILUS RESTAURANT PORT DOUGLAS



NAUTILUS SIGNATURE DISHES

served as an additional course: Add market price
served as an upgrade to 4th course: Add market price, less \$30
ask your waiter for today's market price

Locally Caught Whole Coral Trout

crispy fried & served whole at the table

dusted with kaffir lime, salt & pepper flour, green papaya salad,
chilli & thai spiced caramel

premium wine pairing: grosset apiana fiano, clare valley SA
\$18 100ml / \$26 150ml

Live Gulf Mud Crab

served your way

Nautilus' Singapore Chilli Mud Crab

mild chilli broth, coconut, asian greens & fresh herbs

Italian-Style Mud Crab

rich sugo pomodoro with olives, capers, basil oil, grilled herb & garlic bread

premium wine pairing: scorpo estate pinot noir, mornington peninsula VIC
\$16 100ml / \$25 150ml

A LITTLE EXTRA

House baked bread **extra serve 6pp**

Thick cut chips | with truffle aioli **12**

one bill per table | 3% amex surcharge | 15pp surcharge on public holidays

NAUTILUS RESTAURANT PORT DOUGLAS



PESCATARIAN DEGUSTATION

5-course menu 155 | optional matched wines 70

Oysters | Natural | Chef's daily flavours **half doz 33**
subject to supplier availability

Hiramasa Kingfish & Yellowfin Tuna

white soya & yuzu pearls, smoked kewpie, wakame, ginger,
roasted eschalot puree

wine pairing: petaluma croser sparkling, adelaide hills SA 120ml
*premium wine pairing: nv pol roger, epernay FRA 120ml **upgrade +10***

Pan Seared Scallops

celeriac & vanilla puree, salt & pepper cauliflowerets, roasted leek gel,
Mowbray sprouts

wine pairing: nautilus sauvignon blanc, marlborough NZ 70ml

Bay Bugs & Tiger Prawn

grilled with gremolata butter, herb potato cubes, truffle paste,
black garlic sauce & rye crumbs

wine pairing: heggies vineyard riesling, eden valley SA 70ml

Fresh Market Fish

sourced daily

aromatic coconut broth, mussel & prawn salsa, miso kaffir lime
& ginger butter, shallots

wine pairing: vasse felix chardonnay, margaret river 100ml

dessert choice:

Nautilus 'Eton Mess'

meringue cream, fresh berries, bush lemon & passionfruit curd, coulis,
raspberry sorbet & raspberry dust

Trio of Sorbets

chef's daily flavours

Signature Nautilus Mango Souffle **upgrade +10**

yuzu gel, biscuit wafers & coconut sorbet

wine pairing: yalumba FSW botrytis viognier, wrattonbully SA 45ml

one bill per table | 3% amex surcharge | 15pp surcharge on public holidays

NAUTILUS RESTAURANT PORT DOUGLAS



SEAFOOD-FREE DEGUSTATION

5-course menu 145 | optional matched wines 70

Beef Carpaccio

shaved pecorino, fried garlic, capers + rye crumbs, local sprouts,
smoked garlic kewpie, evo + truffle oil

wine pairing: petaluma croser sparkling, adelaide hills SA 120ml

*premium wine pairing: nv pol roger, epernay FRA 120ml **upgrade +10***

Shaoxing Twice Cooked Pork Belly

calvados + granny smith compote, rice paper shards, anise, tangelo, yam puree,

wine pairing: heggies vineyard riesling, eden valley SA 70ml

Twice Cooked Duck

maple syrup, Nautilus fried rice, cherry & orange glaze

wine pairing: giant steps pinot noir, yarra valley VIC 70ml

Victorian Grass Fed Eye Fillet

green pea & truffle mash, roasted leek, mustard & thyme reduction,
prosciutto crumble

wine pairing: henschke keyneton shiraz blend, barossa & eden valley SA 100ml

dessert choice:

Nautilus 'Eton Mess'

meringue cream, fresh berries, bush lemon & passionfruit curd, coulis,
raspberry sorbet & raspberry dust

Trio of Sorbets

chef's daily flavours

Signature Nautilus Mango Souffle **upgrade +10**

yuzu gel, biscuit wafers & coconut sorbet

wine pairing: yalumba FSW botrytis viognier, wrattonbully SA 45ml

one bill per table | 3% amex surcharge | 15pp surcharge on public holidays

NAUTILUS RESTAURANT PORT DOUGLAS



VEGETARIAN DEGUSTATION

5-course menu 145 | matched wines 70

Smoked Mushroom Pate

melba toast, panko breaded field mushroom, mushroom duxelles, aioli

wine pairing: petaluma croser sparkling, adelaide hills SA 120ml

*premium wine pairing: nv pol roger, epernay FRA 120ml **upgrade +10***

Asparagus & Green Chive Croute

62 degree egg, parmesan bark, choron sauce, micro herbs

wine pairing: tim adams pinot gris, clare valley SA 70ml

Ratatouille Tartlet

smoky baba ghanoush, tomato compote, roasted courgette,
fetta, spring onion oil

wine pairing: maison saint AIX rosè, provence FRA 70ml

Grilled Zucchini Pomodoro

herb crusted zucchini, sugo pomodoro, aged cheddar, cashew pesto, bean
ragout & shallot puree, with rocket, dukkah & pomegranate glaze

wine pairing: nautilus estate sauvignon blanc, marlborough NZ 100ml

dessert choice:

Nautilus 'Eton Mess'

meringue cream, fresh berries, bush lemon & passionfruit curd, coulis,
raspberry sorbet & raspberry dust

Trio of Sorbets

chef's daily flavours

Signature Nautilus Mango Souffle **upgrade +10**

yuzu gel, biscuit wafers & coconut sorbet

wine pairing: yalumba FSW botrytis viognier, wrattonbully SA 45ml

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