

# THE PELICAN

SEAFOOD • STEAK • BAR

## Weekend Champagne Brunch

Saturdays and Sundays | 12pm to 4pm

**\$128<sup>++</sup>**

*Includes free-flow Joseph Perrier Cuvée Royal Brut Champagne, Prosecco, spirits, wines & non-alcoholic beverages*

**\$98<sup>++</sup>**

*Includes free-flow Prosecco, house wines, beers & non-alcoholic beverages*

**\$78<sup>++</sup>**

*Includes free-flow soft drinks and juices*

**\$38<sup>++</sup>**

*Child (aged 9-12)\* Includes free-flow soft drinks & juices*

### ^ SMALL PLATES

*Knock your Champagne off and slowly indulge in as many orders as you fancy.*

CRUMBLLED BLEU COBB SALAD

GRILLED SQUID SALAD

OLD FASHIONED CRAB CAKE

PRAWN COCKTAIL SALAD

CLASSIC LOBSTER BISQUE

NEW ENGLAND CLAM CHOWDER

BBQ SAUCE GLAZED CHICKEN WINGS

BLUE CHEESE CREAMED SPINACH

WOODFIRE GRILLED CHILLI CHEESE CORN

CRISPY WHITEBAIT

OLD BAY FRIES

TRUFFLE FRIES

STEAMED BROCCOLINI

NY STRIPLOIN STEAK

GRILLED BARRAMUNDI

SLOW COOKED BEEF CHEEK

THE PELICAN BEEF SLIDERS

BAKED MUSSELS WITH SRIRACHA MAYO AND CHEESE

CRISPY FISH SLIDERS

CHILLI CRAB LINGUINI

CLAMS LINGUINI

SNAPPER PIE

SALT & PEPPER CALAMARI

SNAPPER & CHIPS

*#So good, you only need one of each.*

#### GRILLED SEAFOOD PLATTER

barramundi fillet, baked mussels, squid, tiger prawns, grilled corn, tomatoes  
*with supplement of \$20<sup>++</sup> per person*

#### OYSTERS & PRAWNS PLATTER

with cocktail sauce

### KID'S MAIN

FISH & CHIPS

LINGUINI IN TOMATO OR CREAM SAUCE

### DESSERTS

ARTISANAL ICE CREAM

RED VELVET CAKE

BURNT BUTTER BANANA

*\*Children aged 8 and below dine free with every paying adult. ^Multiple orders are allowed. Wastage of food is chargeable at \$10 per 100g.*

*#Restricted to one order per person. Strictly no takeaway.*

*Prices are subject to 10% service charge and 7% prevailing government taxes.*

*Ongoing card discounts, promotions and loyalty programmes not applicable for Weekend Champagne Brunch. Other terms and conditions apply.*