

# THE PELICAN

SEAFOOD • STEAK • BAR

## WINE PAIRING MENU

\$120++

### GRILLED SQUID SALAD

tentacles, potatoes, garlic olive oil

***Voyager Estate Sauvignon Blanc***



### OLD FASHIONED CRAB CAKES

pickled vegetables

***Voyager Estate 'Girl By Sea' Chardonnay***



Choice of Main:

### APPLEWOOD GRILLED RIBEYE

sautéed mushroom, truffle butter

Or

### GRILLED PORK T BONE

sauté carrot and celeriac, mustard jus

***Voyager Estate Shiraz***



### PINEAPPLE CRUMBLE

caramelized pineapples, raisins, coconut ice cream

*Special request for a wine speaker can be arranged with a minimum reservation of 20 persons.*

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## EVENT MENU

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### 3-COURSE @ \$70

Choose one selection from starters, mains and desserts

### 4-COURSE @ \$80

Choose two selections from starters, one main and one dessert

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#### STARTERS

- CLASSIC LOBSTER BISQUE
- NEW ENGLAND CLAM CHOWDER
- GRILLED SQUID SALAD
- PRAWN COCKTAIL SALAD (TOP UP \$5)
- OLD FASHIONED CRAB CAKE (TOP UP \$5)

#### MAINS

- GRILLED PORK T BONE
- RIBEYE STEAK (TOP UP \$5)
- GRILLED BARRAMUNDI
- THE PELICAN BURGER
- THE PELICAN LOBSTER BURGER (TOP UP \$10)

#### DESSERTS

- RED VELVET CAKE
- BURNT BUTTER BANANA
- AVOCADO PANNA COTTA
- PINEAPPLE CRUMBLE

COFFEE OR TEA

PELICAN'S CLASSIC

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### 3 Hours Free Flow Beverage Packages

#### Non-Alcoholic Package @ \$18

Coffee & Tea, Soft Drinks, Juice

#### Alcohol Package @ \$38

House Wine & Spirits, Sparkling Wine,  
Beer & non-alcoholic beverages

Prices are subjected to prevailing GST & Service Charge