



# THE PELICAN PLACE

## BREAKFAST MENU

7:30 AM - 11:30 AM

All eggs used on our breakfast menu are free range certified organic \*\*

### PELICAN BIG BREKKY 24.00

Eggs any style, 2 rashers of bacon, roasted tomato, hash brown, sausage, baked beans, mushroom & choice of bread.

### BACON & AVOCADO 18.00

Choice of bread topped with poached eggs, tomato salsa & caramelised balsamic glaze.

### ROASTED MUSHROOM 18.00

Choice of bread topped with poached eggs, tomato salsa & caramelised balsamic glaze.

### SMASHED AVO 21.00

Choice of bread topped with poached eggs, smashed avocado, fetta, dukkah, roasted tomato & organic quinoa.

### TRUFFLED SCRAMBLE EGG 18.00

Choice of bread topped with roasted tomato, roasted mushroom, smoked cheddar & truffle oil.

### BREKKY WRAP 18.00

A fresh warm wrap around scrambled egg, bacon, smoked cheddar, sausage, hash brown, green leaves & tomato relish.

### ITALIAN OPEN OMELETTE 17.50

Filled with grilled chorizo, mushroom, tomato, onion, capsicum, green salad & slice of bread.

### EGGS BENEDICT 15.50

On English muffins topped with wilted spinach, poached eggs, asparagus, & champagne hollandaise sauce. Add bacon/ham \$3. Add salmon \$4

### HALOUMI & CHILLI 16.00

Choice of bread with grilled haloumi, roasted tomato, scrambled egg & homemade crushed chilli sauce.

### BACON & EGG ROLL 9.00

With bacon, fried egg & BBQ /tomato sauce. Add cheese \$1, extra bacon \$3

### BUTTERMILK PANCAKE 17.00

With organic maple syrup, grilled banana, berry compote, icing sugar dust.

Add ice cream \$3

### FRENCH TOAST 16.00

French-style grilled crusty brioche, organic maple syrup, grilled banana, berry compote, icing sugar dust & ice cream.

### TOAST WITH CONDIMENTS 5.50

Your choice of bread with butter & jam/ marmalade/ vegemite/ honey/ peanut butter or nutella.

### SIDES

Extra egg \$2, Roasted tomato/ Sauteed mushrooms/ Sauteed spinach/ Bacon/ Avocado -\$3, smoke salmon/ haloumi/ sausage - \$4

### CHOICE OF BREAD

Sourdough, Ciabatta, White, Multigrain.  
Add gluten free - \$4

## LUNCH & DINNER MENU

11:30 AM - 9:00 PM

### STARTERS

- GARLIC & HERB BREAD** 6.00  
Add cheese \$2
- SZECHUAN SQUID** 14.00  
With garden greens, lime, fresh chilli & lime aioli.
- SALTED FISH CROQUETTE** 12.00  
With lemon & aioli.
- FRIED CHICKEN WINGETTE (6 PC)** 10.00  
Middle cut wings, Korean hot sauce, pickle daikon, toasted sesame seed & peanuts.
- LOADED FRIES** 11.00  
With melted cheese & tomato salsa. Add bacon \$3

### SALAD

- ROASTED PUMPKIN & QUINOA SALAD (V, VG)** 16.00  
Herbed roasted pumpkin, rocket, quinoa, roast onion, pumpkin seed, pickle raisin, roasted walnut & French mustard dressing. Add grilled chicken \$5, Add haloumi \$3, Add Avocado \$3
- CLASSIC CAESAR SALAD** 16.00  
With baby cos, crispy bacon, shaved parmesan, herb-parmesan croutons, soft eggs & caesar dressing. Add chicken \$5

### GOURMET BURGERS

- PELICAN CLASSIC WAGYU BEEF BURGER** 19.00  
Wagyu beef patty, bacon, caramelized onion, tomato, lettuce, pickles, American cheese, tomato relish, mild American mustard mayo on brioche bun & chips.
- KATSU CHICKEN BURGER** 19.00  
Crumbed chicken fillet with coleslaw, pickles, cheese, bulldog mayo on brioche bun & chips.
- VEGGIE BURGER (V, VG)** 18.50  
Grilled zucchini, eggplant, capsicum, haloumi, lettuce, tomato, pesto on brioche bun & chips.

### HOGGIES

- AMERICAN HOT DOG** 11.00  
Wagyu beef sausage, cheese, pickle relish, fried shallots, American mustard, tomato ketchup on brioche roll, Add bacon \$3,
- MEXICAN HOT DOG (HOT / MILD)** 12.00  
Wagyu beef sausage/chorizo, chilli corn carne, American cheese, fried shallots, chipotle mayo on brioche roll, Add bacon \$3,
- PLAIN HOT DOG** 8.00  
Wagyu beef sausage and tomato ketchup on brioche roll. Add cheese \$1

### SHAMBOS & TACOS

- STEAK SANDWICH** 19.00  
With top cut steak, rocket, tomato, horseradish mayo, green chimichurri & chips.
- GRILLED FRENCH TACOS** 12.00  
Wrapped around tortilla with chicken/chilli corn carne, smashed chips, cheese sauce, & chilli mayo.

## LUNCH & DINNER MENU

11:30 AM - 9:00 PM

### FROM PANS

**CRISPY SKIN SALMON (GF)** 25.00

Pan roasted salmon, white bean ragu, eggplant, nduza butter, lemon wedges & kale.

**PRAWN LINGUINE** 22.00

Chilli, garlic, capers, olives, tomato, homemade napolitana, lemon & herbs.

**FETTUCCHINE CARBONARA** 18.00

With bacon, garlic, shallot, mushroom, asparagus, parmesan cheese & herbs.

### OLD SCHOOL TREAT

(COMES WITH CHIPS/SLAW/MASH)

**BEER BATTER FISH & CHIPS** 19.00

Freshly battered fish fillet, housed tartar sauce, garden green & lemon.

**HERB & CHEDDAR CHICKEN SCHNITZEL** 20.00

Homemade chicken schnitzel served with garden green & lemon.

**CLASSIC CHICKEN PARMIGIANA** 23.00

Ham, homemade nap sauce, mixed cheese, garden green & lemon.

**POTATO GNOCCHI (DF, V)** 23.00

Edamame, broad beans, pesto, pea puree, kale, vegan parmesan & pistachio crumb.

**SCOTCH FILLET STEAK (300GM)** 32.00

Premium scotch fillet cooked to your liking served with salad.

**BEEF RIBS (DF)** 32.00

4 hours slow-cooked premium ribs served with salad.

(ADD MUSHROOM SAUCE / PEPPER SAUCE / GRAVY / HORSERADISH BUTTER \$2)

### PELICAN SIGNATURE

**JERK SPICED HALF CHICKEN (GF)** 26.00

Jerked spiced half chicken, coleslaw, chips & grilled corn.

### FOR THE LITTLE ONE

**FISH & CHIPS** 10.00

with aioli

**NUGGET & CHIPS** 8.00

with aioli

**DOG & CHIPS** 8.00

with tomato sauce

**WAGYU CHEESE BURGER** 10.00

cheese, mayo and chips.

### DESERT

**STICKY DATE PUDDING** 10.00

Butter scotch sauce & ice cream.

**PISTACHIO BROWNIE** 8.00

With ice cream

### SIDES

**BOWL OF CHIPS** 8.00

Add gravy \$2

**SEASONED POTATO WEDGES** 10.50

With sweet chilli sauce & sour cream.

**STEAMED VEGETABLES** 10.00

Tossed with chilli, garlic & vinaigrette.

**MASH POTATO** 6.50

With chives & evo.

**GREEN SALAD** 6.00

## COFFEE, DRINKS & CAKES

7.30AM - 9:00PM

### FROM THE BAKERY

BANANA BREAD	4.00
MUFFINS	4.50
PISTACHIO BROWNIE	4.50
TOASTED CROISSANTS	
w/ cheese & tomato	7.50
w/ ham & cheese	8.00

(SEE OUR CAKE RANGE ON DISPLAY)

### HOT DRINKS

#### COFFEE

Cappuccino, Flat white, Cafe Latte, Long black, Hot Chocolate, Chai late	S-3.80 M-4.50 L-5.00
Espresso, Piccolo, Macchiato	3.80
Mocha	S-4.30 M-5.00 L-5.50
Extra \$0.50 (Soymilk, Lactose free, Almond milk, Decaf, Extra shot, Caramel, Vanilla, Hazelnut)	
CUP - \$4.50, MUG- \$5.50	

#### TEA

English breakfast, Peppermint, Earl grey, honeydew green, lemon & ginger, Chai  
Loose leaf tea extra \$0.50

3.50

### COLD DRINKS

#### MILKSHAKE

Chocolate, strawberry, vanilla, caramel, banana.

7.00

#### SMOOTHIES

Berries, banana, mango or mixed.

8.50

#### ICE THICKSHAKES

Chocolate, strawberry, vanilla, caramel, banana.

8.00

#### ICE BLENDED

Iced latte

5.50

Iced coffee, Iced chocolate, iced frappe, frosted coffee.

6.50

#### SOFT DRINKS (CAN) AND WATER

Coke classic, coke zero, diet coke, coke vanilla, sprite, fanta & water.

3.50

#### JUICE & ENERGY DRINKS

Apple, orange, banana, lychee, kiwi fruits, guava

4.50

Ginger Beer, lemon lime bitter, powerade, red bull, v energy drinks.

GF-GLUTEN FREE, DF- DAIRY FREE, V-VEGETARIAN, VG-VEGAN

