

Pelican

Shared Plates:

Soup of the Day	9.50
Please ask our friendly staff	
Lamb Cutlets (Each)	4.50
With Oregano, Garlic, Sea salt And Garden Greens	
Hummus (V) (VG) (GF) (NF)	12.5
Served with dukkha, garlic chips and grilled Turkish Bread.	
Saganaki (GF) (V) (NF)	15.0
Pan fried kefalograviera cheese with lemon, black pepper and spice infused honey.	
Mushroom & Mozzarella Arancini (3pcs)	14.0
Mozzarella, Mushroom and Fresh herbs risotto balls with Sweet chili Mayo	
Calamari (GF) (NF)	15.0
Delicately spiced chargrilled with pickled fennel and zucchini, air-dried tomato and rocket.	
Bruschetta (GF) (NF)	10.0
With Mushroom, Goat cheese, Air-dried Roma, pomegranate and fine herbs	
Chicken Chive, Goat Cheese Croquettes (3pcs)	14.0
With Sriracha Aioli	
Patatas Bravas (V) (VG) (NF)	9.5
Our classic homemade Spanish style fiery potatoes with aioli.	
Moroccan Meatballs – 3 pieces (GF) (NF)	15.0
Delicately spiced meatballs in tomato sauce with cardamom yoghurt, dukkha and Turkish bread.	
Seared Scallops (4PCS)	15.0
Pan Seared with pea puree/Tomato Chilli Jam.	
Morton Bay Bugs	25.0
Pan Roasted with chilli, garlic, caper butter and parsley.	
Prawn and Chorizo (GFO)	19.50 for 5/ 30.00 for 10
Prawn, chorizo tossed in garlic with roasted bullhorn peppers, Kipfler and sour dough bread.	

Mains:

Chicken Parmigiana	21.0
With ham, Napoli sauce and a three cheese mix.	
Slow Cooked Lamb (GF) (NFO)	26.0
12 hour slow cooked bruleed lamb, trio cauliflower, thyme roasted grapes, masala labneh, herbs and pistachio.	
Scotch Fillet (300 GMS) (Black Angus MB2+) (GFO) (NF)	29.9
Chargrilled to your choice with shallots/ caper/ currants/pickle carrot and rocket salad, and crispy chips.	
Rib Eye Steak (450GMS)(Black Angus MB2+)	34.5
Chargrilled to your choice with Kipfler, seasonal greens and roast Pumpkin	
<u>Choice of sauces for steaks</u> -Mushroom Sauce/ Pepper sauce/Gravy/Garlic Butter or mustard	
Sesame Seared Salmon (GF)(NFO)	26.5
Pan seared with Kipfler, soft herbs/fresh chilli/crisp wild rice/earl grey soaked currant/rocket Salad and activated charcoal.	
Seafood Linguini(NF)	27.9
Locally caught seafood, tossed with al dente pasta, fresh chilli, garlic flakes and extra virgin olive oil.	
Chicken and Chorizo Gnocchi	24.9
Pan fried gnocchi with marinated chicken, Spanish chorizo, roasted red pepper, rocket and spiced tomato sauce.	
Vegetarian Linguini (V)(VGO)	20.0
Chilli, Garlic, Olive Oil, Charred zucchini, roasted pumpkin, trio cauliflower, cherry tomato, parsley and goat cheese.	
Fish 'n' chips (NF)	20.0
Beer battered Bassa fillet, served with garden salad, fries and caper mayo.	
Coconut Prawn And Scallop Curry (GFO)(NF)	26.9
Coconut milk, herbs and spiced curry, served with rice, pappadum, roti and Tomato Chutney.	
Seafood Paella(GF)(NF)	26.9
Parboiled rice cooked with Mixed seafood, Saffron, Chorizo, roasted bell pepper and chilli	

(VG) Vegan (V) Vegetarian (GF) Gluten Free (NF) Nuts Free (GFO) Gluten Free Option

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Gourmet Burgers:

All Burgers come with fries.

Pelican Ghetto Burger (GF)(NF) 15.0
Angus pasteurised beef patty with American cheese, cos lettuce and house made tomato relish.

The Prohibition Burger (GF)(NF) 15.0
Slow cooked pulled pork with Asian slaw, smashed avocado, and Aioli in a black bun.

Super Food Veggie Burger 15.0
Quinoa chia, kale, sunflower, seeds and veg patty with baby spinach, sliced Roma tomatoes and sweet chilli aioli on black bun.

The Addiction Duo Stacker (GF)(NF) 20.0
Double Pasteurised beef patty, double cheese, sliced tomato, caramelised onions Jam and house made lime aioli

Kids Menu:

All kid's meals include soft drink OR ice cream 15.0

Linguini Carbonara
Fish 'n' chips
Chicken nuggets and chips
Chicken Parma and chips

Salads & Sides:

Turkish Bread 5.0
Charred with extra virgin oil and balsamic vinegar

Salad of Heirloom Beetroot (V)(VGO) 15.0
With Quinoa, ancient grains, Goat cheese, Pear, Pomegranate and seeds

Warm Grilled Veggies (GF)(V)(VG)(NF) 14.0
Grilled Zucchini, pumpkin, Kipfler potato, salsa Verde, goat cheese and seeds.

Fresh Garden Salad (GF)(V)(VG)(NF) 10.0
Fresh lettuce, onion, carrot, tomato, radish and cucumber with lemon dressing

Onion Rings (V)(NF) 10.0
House batter secret recipe, with aioli

Fries (V)(NF) Small 5.00 / Large 8.00
Fried chips with tomato sauce or aioli

Desserts:

Crème Brulee (GF) (V) (NF) 15.0
With vanilla ice cream, fresh fruit and chocolate Corinthians.

Affogato Pelican Style (V)(GF)(NF) 14.0
Vanilla Ice Cream with shot of espresso and Kahlua.

Banoffee Pie (V) (NF) 14.0
Banana, Toffee and cream in a pastry base with berry coulis and coconut curls.

Dark and Milk Chocolate Tart 14.0
With chocolate curls, granola, fresh berries and crème fraiche.

Organic Yoghurt Panna Cotta 15.0
With Strawberry, macadamia granola, Yarra valley berries and bee pollen

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