LE NAUTIQUE WATERFRONT BAR AND RESTAURANT

ENTREE

Garden Salad a fresh mix of lettuce and seasonal vegetables	150
Vegetable Spring Rolls served with sweet chilli dipping sauce	150
Smoked Fish Salad a traditional creole mixed salad with smoked fish & honey mustard vinaigrette	225
Spinach and Potato Croquettes served with a light curried mayonnaise dipping sauce	225
Creole Fish Cakes seasoned local fish and potato cake, apple cucumber salad & tartare sauce	245
Calamari served with sweet chilli dipping sauce	245
Togarashi of Tuna diced sashimi tuna, cucumber avocado salsa, lemon mayo & crispy wonton	245
Pork Belly Bites sweet sticky fried pork belly bites served with caramelised apple	245
MAIN – VEGTARIAN	
Vegetable Curry served with rice, chutney and papadum	395
Mushroom Risotto with a truffle & parmesan foam	395
Pie & Mash vegetable pie served with mash potato and onion gravy	395
MAIN - SEAFOOD	
Red Snapper Fillet with creole marinade, sauteed vegetables, cauliflower & pumpkin puree	495
Mussels (White Wine & Garlic Sauce) 1kg of mussels served in the shell with a side of fries	495
Trio of Fish local tuna, jobfish and red snapper on a bed of wakame, apple slaw and grilled lime	495
Fish Banane jobfish fillet topped with a rich banana mustard sauce served with rice and chutney	495
Octopus Curry tender octopus in a creole coconut curry sauce served with rice, chutney and papadum	495
Garlic King Prawns 5 juicy king prawns in a white wine sauce and served with rice	530
MAIN - MEAT	
Creole Coconut Chicken Curry traditional creole curry served with rice, chutney and a papadum	450
Glazed Pork Belly served with potato mash and onion rings	495
Beef Tenderloin truffle mash, grilled veg, caramelized onion, spiced carrot puree, pepper sauce, parmesan tuile	530
Surf & Turf sirloin steak served with king prawns, roasted fat chips & bearnaise sauce	560
<u>DESSERTS</u>	
Chocolate Lover chocolate cake, chocolate shard, meringue, choc glazed honeycomb, vanilla ice cream	220
Coco Pine Panna Cotta served with sweet pineapple salsa and coconut ice cream	190
Crème Brulee vanilla custard topped with a layer of caramelized sugar	190
Creole Coconut Nougat sticky sweet banana coconut nougat topped with coconut ice cream	190
Banana Spring Rolls served with caramel dipping sauce	190
Ice Cream 2 scoops of either vanilla or coconut ice cream	100
Affogato scoop of vanilla ice cream topped with a shot of espresso (+ shot of liqueur for 70scr)	190
Cheese Platter featuring a variety of european cheese, crackers and dried fruit	200