

# bellakai

on marine parade @ coolangatta

## LUNCH MENU

### *bread*s

fresh pane di casa loaf with garlic, chives and fetta	8
zaatar dusted turkish bread with dips & spices	16
bruschetta with semi dried tomatoes, buffalo mozzarella, olive tapenade & rocket	16

### *oysters*

natural	freshly shucked with lemon wedges and a palate cleanser of lemon sorbet	16/29
bellakai	freshly shucked with smoked salmon mousse, pickled cucumber & wasabi infused fish roe	20/38
allegra	grilled with avocado, prosciutto, goats cheese & aged balsamic	20/38
cookai	spiced smoked bacon, brie and worcestershire sauce	20/38

### *gourmet open sandwiches* (all served with chunky fries)

vegetarian	grilled haloumi with tomato, cucumber, spanish onion, rocket and mint yoghurt	18
chicken	cajun spiced chicken with semi-dried tomato, rocket leaves, fetta & garlic mayo	18
fillet steak	pan-seared fillet steak with beetroot, lettuce and pickled onion & tomato jam	20
smoked salmon	smoked salmon, avocado, spanish onion, tomato, mixed leaves & gribiche	20

### *entrees/salads*

prawn	tempura green prawns with soba noodles, herb, wakame salad & wasabi mayo	20
calamari	lightly spiced calamari with pickled green papaya, asian herbs, shaved coconut and peanut praline	19
jamon serrano	fresh figs, jamon serrano (spanish ham), goats curd and mesclun leaves	22
duck	confit duck cannelloni with wild mushroom corn puree and watercress with pedro ximenez jus	22
baby octopus	braised baby octopus with gremolata, sicilian salsa and rocket	18
scallops	seared scallops with beef cheek ravioli, pea puree, petite salad with pedro ximenez dressing	20
SA black mussels	chorizo, chilli, coriander & tomato	20
tomato tart	with caramelised shallot, goats cheese, olive tapenade with micro herbs	18
chicken	salad of free-range chicken with pumpkin, candied walnuts, shaved pear and Persian fetta	18
tasting plate	fresh oysters, smoked salmon & nori roulade with crème fraiche & salmon roe and fresh moloolaba king prawns with avocado salsa	22

## *to share platters*

ocean platter	a selection of fresh natural oysters, bellakai oysters, seared scallops, fresh king prawns, smoked salmon, spiced calamari, baby octopus, pacific dory, steamed butter mussels, moreton bay bugs, chunky fries & greens	for 2 - 90
oyster platter	our 4 famous styled - 16 oysters to saviour	for 2 - 45
cheese platter	a selection of our three cheeses accompanied by lavosh, muscatels & quince paste	for 2 - 30

## *mains*

fish'n'chips	corona battered and served with aioli	22
eye fillet	grain-fed eye fillet with paris mash, golden shallots, steamed beans and tomato jam	34
	add moreton bay bug & green king prawns	40
lamb	chermoula spiced lamb rump with mediterranean vegetable, gratin potato and aioli	32
chicken	pan-roasted corn-fed chicken breast with ricotta and sage gnocchi, pumpkin puree and wilted greens	32
kangaroo	peppered kangaroo loin with sweet potato, spinach and red wine poached pear	30
chowder	seared scallops, grilled fish, mussels and prawns with a seafood and herb veloute, garlic chive and fetta panini	34
linguini	balmain bug, prawn & chorizo sausage tossed with linguini in a roast garlic, chilli, tomato & olive oil sauce	34
fish of the day	freshly sourced by our chef	35
risotto	pumpkin and walnut risotto with asparagus, kalamata olives and persian fetta	28
ocean trout	seared ocean trout with prawn ravioli, butterbean puree, cherry tomato and salsa verde	34
confit duck	confit duck maryland, kumara mash, savoy cabbage and caramelised fig	32

## *sides*

steamed beans with lemon butter	8
paris mash potato	8
crispy fries & aioli	6
mixed leaves with cherry tomato and olives	8
rocket pumpkin and candied walnut	8

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*all our meals are made fresh to order by our chefs who take much pride in their food, some meals take a little longer than others so please let our friendly wait staff know if you are in a hurry*

*Head Chef - James Cahill*