

DINING

PELICANO

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Friday to Saturday - 5pm till late

COCKTAILS

SIGNATURE SPRITZ & COCKTAILS

Pelimone18
Peli-Celo, Elderflower, Citrus, Prosecco

Coffee and TV22
Aged Rum, Espresso, Hazelnut, Cacao, Vanilla

Bayswater 822
Belvedere Vodka, Vanilla, Passion Fruit,
Aperol, Pineapple, Citrus

Pelicano Margarita22
Tequila, Peli-Sec, Roast Pineapple,
Jalapeno, Citrus

Hugh Go22
Ruby Mistell, Strawberry & Vanilla Syrup,
Prosecco, Lemon Juice

WINE BY THE GLASS

SPARKLING & CHAMPAGNE

Bandini 'Extra Dry' Prosecco18
Ruinart 'Blanc de Blanc' Champagne 42
NV Moet & Chandon Imperial20

WHITE

DeadMan Walking Riesling 15
Breganze Savardo Pinot Grigio 14
Criante 'C23' Catarratto 18
Shaw & Smith Sav Blanc20
Domaine Jean Dauvissat Chablis 28

RED

The Luminist Pinot Noir.....16
The Hedonist Tempranillo.....16
Ashbrook Estate Cabernet Sauvignon.....18
Babino Sangiovese14
2024 Yangarra Estate 'Circle' Shiraz18

ROSE

2024 Reverie Rose.....15
Elle Rose..... 16

FOOD

ANTIPASTI

Warm marinated olives 5
Fried bread..... 4/pp
Home Made Focaccia 5/pp
Vannella stracciatella..... 8
Pino's nduja..... 8
Pelicano scarpetta10
EVOO, anchovies, capers, dill, shallots, chives, garlic, mustard, lemon
Catabrian anchovies.....10
Tuna tartare, piquillo, Alto lemon olive oil12
Wagyu bresaola 12
16-month San Danielle Prosciutto8
L.P smoked mortadella8
Grilled king prawns, lemon & nduja butter 16

FLATBREAD/PIZZA

Patate, Dutch cream potato, gorgonzola26
Margherita, tomato, basil, mozzarella26
King prawn, chilli, garlic, parsley32
Mortadella, stracciatella, pistachio30
Diavola, sopressa, nduja, honey, fior dilatte30

PASTA & SECONDI

Rigatoni, king prawns puttanesca20/26
Grilled market fish, salsa verde38
Wagyu cut of the day, jus 40

CONTORNI

Lettuce, giardiniera, lemon dressing8
French fries8

DOLCI

Tiramisu 15