

# the deck

BAR • CAFE • RESTAURANT

## To Begin

### Breads

*Toasted Turkish Bread topped with Tomato and Basil Salsa,  
'Gwydir Grove' Olive Oil and Chervil - 9.5*

*House Baked Baguette with Balsamic Glaze, Olive Oil and  
Garlic Butter - 8.5*

### Entrée

*1/2 Dozen Oysters: Done Three Ways- Natural, Kilpatrick,  
Florentine - 18.50*

*Tempura Battered Prawns tossed through Sticky Chilli Plum  
Sauce, set aside Steamed Jasmine Rice, Citrus Butter Sauce  
and Fresh Coriander - 19.5*

*Szechwan Spiced Calamari, Lightly Fried with a Petite  
Asian-inspired Salad - 16*

*House Made Duck Spring Rolls infused with Mint & Coriander  
and served with a Duo of Dipping Sauces - 15*

*Ploughman's Platter: Cold Cut Meats, Cheeses, 'Bran Stone'  
Pickle, Petite Salad, Crusty Bread and Pickled Onions  
for 1, 2 or 3 - 12.5 per person*

*Cumin and Coriander Spiced Pork Belly Served with a Green  
Papaya Salad - 15*

*Macadamia Nut crusted Chicken Goujons, served with Mango  
Salsa and Wakame Salad - 14.5*

*Thai Beef Salad topped with a Fresh Wombok Salad and  
Drizzled with Mirin Chilli Dressing - 17*

*Grilled Field Mushrooms, topped with Rocket and Persian Fetta  
Salad, Balsamic Glaze and Parmesan Wafer - 14*

**PH: 07 3410 4024**

# the deck

BAR • CAFE • RESTAURANT

## Mains

*Beer Battered Fish of the Day with Petite Salad,  
Golden Chips and Lemon Myrtle Dressing - 19.5*

*Fresh Chicken Breast stuffed with Spinach, Semi-dried  
Tomato and Brie Cheese , Over Creamy Mash, Butter  
Beans, finished with Tomato Salsa and Sweet Soy- 25*

*Petit Filet Mignons wrapped in Serrano Ham set on  
Roast Kipfler Potato, Sautéed Spinach and Swiss  
Brown Mushrooms, finished with Green Peppercorn  
Jus and Sweet Potato Wafer- 32*

*Char Sui Marinated Rump Steak with Chilli infused  
Onion Rings, Petit Garden Salad and Red Wine Jus*

- 24

*Crispy Skinned Salmon, Roast Kipfler Potato, Serrano  
Ham Salad, Vincotta Swirl and Soft Herb Salad - 27*

*Seafood Tasting Plate: A Selection of freshly cooked  
Seafood set around Steamed Jasmine Rice, Sautéed  
Spinach and Citrus Butter Dressing - 30*

*Best of the Bay: Beer Battered Fish Szechwan Spiced  
Squid, Fresh King Prawns, 1/2 Moreton Bay Bug aside  
a Petit Greek Salad and Lemon Myrtle Dressing -30*

*Lemon and Fetta Crumbed Veal Schnitzel ,Over Clovis  
Seeded Mustard Mash, Blanched Asparagus and  
Creamy Wild Mushroom Sauce - 19.5*

*Seafood Marinara: Sautéed selection of Local Seafood  
with Roast Garlic, Onion, deglazed with White Wine  
and finished with Your Choice of Cream or Tomato  
Sauce, Saffron Linguini and Soft Herbs - 27.5*

**PH: 07 3410 4024**

# the deck

BAR • CAFE • RESTAURANT

## *To Finish*

*Selection Of Cheese with Muscatels, Walnuts and Crackers*

*-19.5*

*Sticky Date Pudding with Butterscotch Sauce and Vanilla Bean Ice Cream*

*-12.5*

*Warm Apple and Raspberry Crumble, finished with Cinnamon Mascarpone and Fresh Strawberries*

*-13.5*

*Vanilla Bean Crème Brûlée with Orange Segments and Biscotti*

*-12.5*

*White Chocolate and Passionfruit Meringue Roulade with Chantilly Cream and Mango Sorbet*

*-10.5*

**PH: 07 3410 4024**



**PACIFIC HARBOUR**  
GOLF & COUNTRY CLUB

TRON GOLF