

the deck

BAR • CAFE • RESTAURANT

House Favourites

Entrée's

Seafood chowder, a creamy blend of tiger prawns, squid, and fresh fish scented w fresh herbs & ciabatta crouton
\$15.00

Seafood tasting plate, a selection of seafood cooked to perfection w sautéed greens & jasmine rice
\$22.50

Chilli plum prawns, jasmine rice, sautéed greens w citrus beurre blanc
\$18.00

Pan seared tiger prawns in fresh garlic, onion, butter flambéed in brandy & finished w cream & spring onion reduction, jasmine rice & sautéed greens
\$18.00

Smoked salmon & Queensland scallop gratin topped w citrus dressed leaves & citrus beurre blanc
\$18.00

Button mushrooms pocketed w brie cheese, pesto & toasted pine nuts, herb & garlic crumb, petit Caesar
\$16.00

Fresh daily sourced oysters
- Kilpatrick, bacon, Worcestershire sauce
- Natural- pesto crouton, fresh lime w seasonal leaves
- Tempura, wasabi aioli, pesto crouton w seasonal leaves
½ Doz \$18.00 Doz \$28.00

Mains

Barcoo eye fillet char grilled to your liking w BBQ Moreton bay bug, Desiree potato rosti, sautéed greens, and green peppercorn jus.
\$38.50

Char grilled M.S.A 300g rib fillet to your liking topped w chilli plum prawns garnished w roasted garlic mash, port wine jus
\$32.50

Pacific Harbour Golf seafood platter (for 2 people)- a combination of fresh king prawns, natural oysters, Kilpatrick oysters, half shell scallops, chilli plum prawns, salt & pepper squid, beer battered fresh fish, smoked salmon, BBQ bugs, Caesar salad, fresh fruit and dipping sauces
\$92.50

Cajun dusted fillet of fresh fish, pan seared resting on seeded mustard & herb mash, sautéed greens, tempura scallops, citrus beurre blanc
\$34.50