

the deck

BAR • CAFE • RESTAURANT

Café Menu

Toasted Turkish bread - Asian butter - dukkah spice
Pizza bread - garlic shavings - pesto - mozzarella
House baked baguette - balsamic olive oil - garlic butter
\$8.50

Entrée's

House made bacon, chicken & semi dried tomato ravioli, caramelized onions, hint of chilli, shaved parmesan
\$16.50

Flash fried salt & pepper squid, Asian inspired noodle and vegetable salad, Thai red dressing
\$15.50

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

Warm chicken & bacon, toasted pine nut salad laced w honey mustard & white wine mayonnaise
\$17.50

Shredded Thai beef salad, red onion, beansprout, coriander, chilli w lime infused sesame & chilli dressing
\$16.50

Petit lamb cutlets marinated in red wine vinegar, garlic, fresh picked herbs, mustard & olive oil, char grilled w sweet potato & honey jus
\$17.50

Herb & garlic, sesame seed coated calamari, dipping sauces, citrus dressed mesculin leaves
\$15.50

Hand picked spanner crab fettuccine, house made coriander & lime fettuccini w crab meat, chilli, garlic, lemon, olive oil & cracked pepper, shaved parmesan
\$18.50

Fresh oysters sourced daily served either natural, Kilpatrick, tempura w wasabi aioli
½ Doz **\$18.00** Doz **\$28.00**

Classic Caesar salad, a combination of baby cos leaves, crispy bacon, shaved parmesan, our own dressing, pesto crouton- anchovies & poached egg extra \$ 1.50
\$16.50

Greek salad, a combination of mesculin leaves, tomato, kalamata olives, fetta cheese, cucumber, balsamic & seeded mustard dressing
\$15.50

Or top your salad w either Cajun spiced chicken, chilli & garlic tempura prawns or smoked salmon w citrus dressing
\$19.50

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Mains

Petit fillet steak char grilled to your liking, Desiree potato rosti, topped w chilli plum prawns & drizzled w port wine jus

\$28.50

Kilarney rump steak marinated in soy, ginger, coriander char grilled to your liking w chilli infused onion rings, house made garden salad

\$25.00

Fritto misto, a selection of local seafood coated in panko crumb lightly fried w shoestring fries, Caesar salad, mint, honey & seeded mustard dipping sauce

\$24.50

Seafood fettuccine, a combination of sautéed seafood, king prawns, scallops, squid in fresh chilli, semi dried tomatoes, garlic flambéed in brandy & finished w fresh cut herbs, cream & shaved parmesan

Entrée \$18.50 Main \$28.50

Seafood tasting plate, a selection of fresh local seafood cooked to perfection & presented w sautéed greens, jasmine rice

\$28.50

Thai red curry, a combination of fresh seafood or chicken or beef folded through Thai red coconut curry w roasted butternut pumpkin, beansprout, Asian herbs served w coconut baked rice, pappadums

Entrée \$18.50 Main \$26.50

Crispy skin fillet of Atlantic salmon, Asian salsa, tempura scallops, sautéed shitake mushroom & bokchoy w red onion beurre blanc

\$26.50

Stuffed boned chicken leg w roma tomato and fresh herb farce encased in prosciutto served w crispy potatoes, roasted red capsicum, pesto jus

\$24.50

Beer battered fish of day served w shoestring fries, citrus aioli, garden salad

\$19.50

Sides

Seasoned wedges w bacon, red onion & parsley, garlic aioli

\$8.50

Fries w garlic aioli

\$7.00