

— THE —
DECK
SOUTHBANK

2 course – 40

3 course – 50

*includes a glass of local wine or prosecco

Tuna tartare, buttermilk dressing, radish, dill

Caprese salad - heirloom tomatoes, fior di burrata, black olive, basil emulsion

O'Connor's grass fed bavette steak, salsa verde, pickled onion, rocket

Rigatoni, pork + fennel sausage ragù, n'duja, pecorino

Rainbow trout, crushed peas, smoked almond burnt butter, fennel + herb salad

Risotto of peas, broad beans, + mint, ricotta salata

Gluten free pasta available

+3

Charred broccolini, fried garlic + chilli, pangrattato

9

Gem lettuce, salad cream, pecorino

9

Duck fat chips, rosemary salt

10

Tiramisu

White chocolate semifreddo, hazelnut crumble, salted caramel

Cheese selection, crisp breads, seasonal fruit

12 / 17 / 26

* Please inform your waiter of any dietary & allergy requirements.

* Please note, we cannot guarantee that all dishes will be free from allergens.

* Please note that this menu is subject to change. Thank You