

— THE —  
**DECK**  
 SOUTH BANK

Oysters, shucked to order, apple + tarragon vinaigrette	4ea
Marinated olives from Mt Zero	6
Charcuterie selection	28
Duck liver parfait, port jelly, house pickles, brioche	12
Stracciatella, salt roasted beetroot, walnuts, endive, dill	19
Tuna crudo, buttermilk dressing, radish, dill	21
Braised beef cigars wrapped in brik pastry, smoked yoghurt, pickled shallots, watercress	22
Risotto of braised duck + chestnuts, fig vincotto	34
House made potato gnocchi, roasted wild mushrooms, taleggio, smoked ricotta salata	32
Spaghetti alla chitarra, Shark Bay blue swimmer crab, chilli, lemon, pangrattato	36
Maccheroni, pork + fennel sausage ragù, n'duja, pecorino	31
Dry-aged butcher's cut, Café de Paris	mp
Half a Bannockburn chicken, Jerusalem artichokes, burnt lemon, jus gras	34
Rockling fillet, celeriac puree, velouté of white beans, corn, clams + dill	36
Gluten free pasta available	+3
Charred broccolini, fried garlic + chilli, pangrattato	9
Baby gem lettuce, salad cream, pecorino	9
Shoestring fries	8
Tiramisu	15
White chocolate semifreddo, hazelnut crumble, salted caramel	15
Pistachio crème brûlée, chocolate sorbet, orange + almond biscotti	15
Cheese selection, crisp breads, seasonal fruit 1 / 2 / 3	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.  
 Thank You