

— THE —
DECK
 SOUTH BANK

Oysters, shucked to order, shallot vinaigrette, lemon	4ea
Warm marinated olives, orange + fennel salt	7
Charcuterie selection	28
Duck liver parfait, port jelly, house pickles, brioche	12
Stracciatella, salt roasted beetroot, walnuts, endive, dill	19
Cured ocean trout tartare, miso crème fraiche, smoked roe, squid ink rice cracker	21
Wagyu carpaccio, porcini mayo, fried bread, soused shallots, baby chard	22
Risotto of cauliflower, Gorgonzola + Reggiano, shaved pistachio	32
House made potato gnocchi, pumpkin, scamorza, walnuts, cavolo nero	32
Squid ink linguine, Clarence River prawns, peas, garlic, chilli, lemon	36
Maccheroni, pork + fennel sausage ragù, n’duja, Pecorino	32
Today’s butcher’s cut, Café de Paris butter	mp
Roasted Bannockburn chicken, jerusalem artichoke, carrots, marjoram, pangrattato	36
Cape York barramundi fillet, saffron cream, peas, leeks + broad beans	38
Gluten free pasta available	+3
Roasted Brussels sprouts, Parmesan cream	10
Simple salad of mixed greens, French vinaigrette	8
Shoestring fries	8
Tiramisu	15
Chocolate marquise, confit orange, pistachio ice cream	15
Vanilla crème brûlée, lemon shortbread	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