

— THE —  
**DECK**  
 SOUTH BANK

Oysters, shucked to order, apple + tarragon vinaigrette	4ea
Marinated olives from Mt Zero	6
Charcuterie selection	26
Zucchini flowers filled with Meredith goat's curd, heirloom tomatoes, dill	18
BBQ Quail, maple glaze, fermented green chilli, radicchio, pistachios	20
Grilled new season's asparagus, brown butter mayonnaise, egg yolk, olive	20
Cured + smoked Hiramasa kingfish, pickled peach, avocado, shiso	21
Risotto of leeks, broad beans + caciocavallo	29
House made potato gnocchi, spring lamb, peas, lemon + mint	32
Spaghettoni, blue swimmer crab, shellfish butter, saffron, smoked roe	36
Pork cotoletta, Italian coleslaw, caper butter, lemon	34
Cape York barramundi, carrot, smoked mussel vinaigrette	35
Dry aged Macedon duck breast, pickled blueberries, butternut pumpkin, cos	36
Daily butcher's cut steak, hot mustard remoulade, Café de Paris	mp
Gluten free pasta available	+3
See blackboards for our daily selection of specials + dish for 2	
Charred broccolini, oyster cream, fried garlic + chilli	9
Salad of witlof, endive, blood orange, black olive + hazelnut	9
Duck fat chips, rosemary salt	10
Tiramisu	15
Goat's cheese cheesecake, poached rhubarb, oatmeal crumble, rosemary	15
Lemon curd tart, raspberries, meringue	15
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. Thank You