

— THE —
DECK
SOUTH BANK

Oysters, shucked to order	4ea
Marinated olives from Mt Zero	6
Olives all'ascolana	10
Today's house made terrine, pickles	14
Charcuterie selection	26
Burrata, grilled leeks, pickled apple, hazelnuts, dill	17
Twice baked smoked cheddar soufflé, brown butter crumble, pickled onions	19
Dry-aged beef tartare, wagyu bresaola, cured egg yolk, caperberries, grissini	20
Saffron cured Hiramasa kingfish, juniper salt, charred mandarin, sea grapes	21
Risotto of cauliflower, white onion + parmesan	29
Casarecce, n'duja, cime di rapa	31
House made potato gnocchi, suckling pig ragu	32
Spaghetti alla chitarra, local seafood, fennel, lemon	36
Gluten free pasta available	+3
Pork cotoletta, creamed cavolo nero, sage, lemon	34
Butter roasted rockling fillet, parsnip, salmoriglio	35
Corn fed Macedon duck breast, radicchio, burnt carrot, orange + grappa	36
Daily butcher's cut, celeriac remoulade, hot mustard	mp
See blackboards for our daily selection of specials + dish for 2	
Charred broccoli di cicco, chilli, lemon, anchovy pangrattato	9
Grilled cos, buttermilk, parsley oil, shallots, salted egg yolk	9
Salad of kale, quinoa + beetroot	9
Duck fat chips, rosemary salt	10
Tiramisu	15
White chocolate panna cotta, mandarin jelly, caramelized white chocolate	15
Pineapple upside down cake, licorice, prunes	15
Chocolate ganache tart, toasted pine nut ice cream, pine nut crumble	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