

— THE —
DECK
 SOUTH BANK

Oysters, shucked to order	4ea
Charcuterie selection	26
Burrata, grilled leeks, pickled apple, hazelnuts, dill	17
Country style terrine, house pickles, seeded mustard	15
Dry-aged beef tartare, wagyu bresaola, cured egg yolk, caperberries, grissini	19
Saffron cured Hiramasa kingfish, juniper salt, charred mandarin, sea grapes	20
Cuttlefish, cauliflower purée, capsicum, wild garlic	24
Wild mushroom + nettle risotto	28
Paccheroni, Clarence River prawns, fennel, pistachio	34
Butter roasted rockling fillet, parsnip, salmoriglio	35
Beef Cheek, jerusalem artichoke purée, Tuscan cabbage	32
Gluten free pasta available	+3
See blackboards for our daily selection of specials, meats + dish for 2	
Rosemary potato	9
Beetroot, goats cheese + walnut	9
Farmers salad	9
Roasted butternut pumpkin, parmesan + sage	9
Tiramisu	15
Apple, cranberry + cinnamon crumble, vanilla cream	15
Spiced white chocolate semifreddo, Maidenii jelly, pear	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