

— 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
Carciofi alla Giudia – fried artichokes, Parmesan custard, Reggiano	17
Dry-aged beef tartare, wagyu bresaola, cured egg yolk, caperberries, grissini	20
Grilled new season's asparagus, peas, sorrel, puffed potato, smoked egg	20
Saffron cured Hiramasa kingfish, juniper salt, charred mandarin, sea grapes	21
Risotto of leeks, broad beans + caciocavallo	29
House made potato gnocchi, suckling pig ragu	32
Spaghettoni, spanner crab, shellfish butter, saffron, smoked salmon roe	36
Gluten free pasta available	+3
Pork cotoletta, creamed cavolo nero, sage, lemon	34
Cape York barramundi, mussels, sweetcorn, smoked tarragon butter	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
Duck fat chips, rosemary salt	10
Tiramisu	15
Poached rhubarb, goat's cheesecake mousse, oatmeal crumble, rosemary	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