

— THE —
DECK
 SOUTHBANK

Oysters, shucked to order, shallot vinaigrette, lemon		5ea
Warm marinated olives, orange + fennel salt		7
Duck liver parfait, port jelly, brioche		12
Charcuterie selection		28
Cured ocean trout, cucumber, peach, witlof, squid ink rice crackers		21
Heirloom tomatoes, friggitelli peppers, squacquerone, basil		21
Pork belly croquettes, lemon aioli		16
Risotto of Shark Bay blue swimmer crab, chives, bottarga		35
Maccheroni, pork + fennel sausage ragù, n'duja		34
House made potato gnocchi, sage butter, currants, pine nuts, Meredith goat's cheese		33
Gluten free pasta available		+3
O'Connor's grass fed sirloin, Café de Paris butter, horseradish	300g	38
Slow cooked ox cheek, potato puree, gremolata		36
Pan-roasted rockling fillet, cauliflower, spinach, almonds		36
Steamed green beans, garlic, almonds		10
Radicchio, cos, witlof, French vinaigrette		9
Shoestring fries		8
Tiramisu		15
Vanilla bean pannacotta, mango, passionfruit		15
Milk chocolate semifreddo, aero, cocoa nib crumble		15
Cheese selection, crisp breads, seasonal fruit	1 / 2 / 3 / 4	12 / 17 / 26 / 32

*Please inform your waiter of any dietary & allergy requirements.
 Please note, we cannot guarantee that all dishes will be free from allergens. Thank You.