

— THE —
DECK
 SOUTH BANK

Everyday Meal Pack

The dishes in this pack will comfortably **feed 2 people**.
 The menu changes weekly and everything is designed to be as easy and effortless as possible.

WEEK BEGINNING 14 SEPTEMBER:

Kamal's Gurkha chicken (gf)
rice pilaf, cucumber + mint yoghurt

Eggplant + cavolo nero lasagna (v)
smoked ricotta, radicchio salad

House made potato gnocchi
 • milk braised pork, fennel + chilli
 • oven baked – mac'n'cheese style (v)

Spiced lamb + onion pie
house made puff pastry, Paris mash

Austrian goulash (gf)
grass-fed beef chuck, onions + spices, Viennese potato salad

1 meal	\$45
3 meals	\$120
5 meals (includes focaccia)	\$185
Focaccia	\$10

Protein Pack

Select from the below listed cuts from some of our supplier partners and choose the sides to go with them. The meals are all prepared to a point, but all require your interaction. Your pack will include rubs, marinades, garnishes, herbs, sauces and instructions as appropriate.

Each portion will feed 2 people comfortably.

Meredith lamb rump, pea puree, mint sauce

Bannockburn chicken ballotine, freekah, cranberries, cauliflower

Confit Western Plains pork belly, carrot + orange

Tasmanian ocean trout, walnut crumb, fennel, spring garlic velouté

Slow cooked + smoked brisket, Southern style green beans, BBQ sauce

Sides:

New potatoes, seaweed butter	(v)(gf)
Japanese pumpkin, miso honey, black sesame	(v)(gf)
Creamed sweet corn + onions	(v)(gf)
Broccolini, jamon iberico, pangrattato	
Paris mash	(v)(gf)

1 meal & 1 side of your choice	\$55
3 meals & 3 sides of your choice	\$155
5 meals (all 5 sides & focaccia)	\$245
Additional side	\$10

Something Sweet

available to serve 2 or 4

Torta caprese, hazelnut cream

Tiramisu

Berry mille feuille, crème diplomat, macerated berries

for 2 \$15 per serve for 4 \$25 per serve

If you wish to place an order, please list your preferred items and pick up time & return via email by 2pm each Thursday.
 Packs are available for collection on Friday between 2pm-6.30pm.

If you require delivery, please advise *conditions apply

All orders will be confirmed via email

For all enquiries & orders:

email info@thedeckrestaurant.com.au

call 03 9699 9544

WINE SUGGESTIONS

Full wine list attached

Lamb Shoulder

A. Rodda Cabernet blend, Beechworth, VIC - \$52

Rockling + clams 'en papillote'

Domaine Paul Blanck Pinot Blanc, Alsace FRA - \$30

Dry aged duck breasts

Sanglier 'Light Red' Syrah, Pinot,

Adelaide Hills/Clare Valley SA - \$40

PACK 1: 3 BOTTLES PROSECCO

\$80

* nv All Saints Estate Rutherglen, VIC

* nv Amanti Veneto, ITA

* nv La Zona King Valley, VIC

PACK 2 : 3 BOTTLES AROMATIC WHITE

\$110

* TWR Gewurztraminer, Marlborough, NZ

* Aphelion Chenin Off-Dry, McLaren Vale, SA

* The Other Wine Co Pinot Grigio, Adelaide Hills, SA

PACK 3 : 3 BOTTLES \$105

* Le Clarion des Anges Costieres di Nimes GSM,
Rhône Valley, FRA

* Le Sentier Pays de Vaucluse Syrah Grenache,
Rhône FRA

* Foxeys Hangout Shiraz, Mornington Peninsula VIC

PACK 4 : 6 BOTTLES \$235

*A.Rodda 'Willow Lake' Chardonnay, Yarra Valley VIC

*Dentons Nebbiolo Rose, Yarra Valley VIC

*Le Clarion des Anges Costieres di Nimes GSM,
Rhône Valley, FRA

*Le Sentier Pays de Vaucluse Syrah Grenache,
Rhône FRA

*Foxeys Hangout Shiraz, Mornington Peninsula VIC

*Sanglier 'Light Red' Syrah, Pinot,
Adelaide Hills/Clare Valley SA

Aperitivo at Home *

Pack includes:
a **cocktail to start**, a **bottle of Prosecco** &
more than enough of each item **for 2 people to enjoy!**

Batched cocktail - Negroni

La Zona Prosecco, King Valley, VIC

Whipped cod's roe

Seasonal vegetable dip

Cured ocean trout

House pickles

Pork + chicken rillettes

Fennel salami

Trout paté

Local cheese

House made bread

\$135

** Menu is indicative - may vary due to seasonality & availability*
***Aperitivo at Home orders require minimum 48 hours-notice**



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