

— 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 21 SEPTEMBER:

Kamal's lamb biryani (gf)
rice pilaf, cucumber + mint yoghurt

Roasted vegetable lasagna (v)
fior di latte, radicchio salad

House made potato gnocchi

- pork + salumi ragu
- pumpkin + gorgonzola (v)

Chicken, leek + potato pie
house made puff pastry, Paris mash

Beef + black pepper stir fry
hand rolled rice noodles, Asian greens + herbs

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

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

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 shoulder, slow cooked eggplant + sesame (gf)

Confit duck legs, game Chou farcie, beetroot + horseradish puree, pepper jus (gf)

24 hour cooked Western Plains pork leg, brandy, mandarin sauce (gf)

Moules Marinière – Portarlington mussels, garlic, herbs, white wine + cream sauce, rouille (gf)

Wagyu topside roast, green peppercorn mustard, horseradish cream (gf)

Sides:

Hasselback potatoes, thyme + rosemary	(v)(gf)
Ancient grain salad, roasted broccoli, seeds + nuts	(v)
Cabbage slaw, sprouts, radish, Italian vinaigrette	(v)(gf)
Cauliflower + Gruyere gratin	(v)(gf)
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

Almond + lemon curd cake, Amaretto cream (gf)

Tiramisu

Blackberry mousse, white chocolate aero, mint, balsamic strawberries (gf)

for 2 \$18 per serve

WINE SUGGESTIONS

Full wine list attached

Lamb Shoulder

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

Paella

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

Duck pithivier

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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