

— 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](mailto: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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