

— 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 12 OCTOBER:

Kamal's beef + potato curry (gf)
rice pilaf, cucumber + mint yoghurt

Spinach + ricotta cannelloni (v)
tomato sugo, parmesan, radicchio salad

House made potato gnocchi

- pork ragu, chilli, cavolo nero
- broccoli, basil + pistachio pesto (v)

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

Abbacchio alla Romana
Roman style lamb, soft parmesan polenta

| | |
|-----------------------------|-------|
| 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, spring vegetable persillade

Chinese style Bannockburn chicken, soy, ginger, spring onion sauce

Western Plains pork loin on the bone, celeriac remoulade

Tasmanian ocean trout in banana leaf, sticky rice, fragrant herbs

O'Connor's grass-fed sirloin, parsley puree, burnt onion jus

**** all proteins are gluten free ****

Sides:

| | |
|---|---------|
| Nicola potato salad, pickled red onion, grain mustard | (v)(gf) |
| Green beans, lemon, garlic + almonds | (v)(gf) |
| Grilled new season's asparagus, chorizo crumb | (gf) |
| Gochujang roasted cauliflower, yoghurt + sesame | (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

Buttermilk pannacotta, mango, passionfruit

Tiramisu

Lara Lea's 'Wagonwheel' cake

for 2 \$18 per serve

WINE SUGGESTIONS

Full wine list attached

Meredith lamb shoulder

Camporsino Chianti, Tuscany ITA - \$33

Bannockburn chicken

A.Rodda 'Willow Lake' Chardonnay, Yarra Valley VIC - \$60

Tasmanian ocean trout

Terra Viva Pinot Grigio, Veneto ITA - \$28

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, Rhone Valley, FRA

* Le Sentier Pays de Vaucluse Syrah Grenache, Rhone 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, Rhone Valley, FRA

*Le Sentier Pays de Vaucluse Syrah Grenache, Rhone 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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