

— 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 16 NOVEMBER:

Kamal's cauliflower curry (v)
rice pilaf, cucumber + mint yoghurt

Potato gnocchi
short rib ragu, green chilli pangrattato

Smoked brisket + pepper pie
house made puff pastry, Paris mash

Master stock pork stir-fry
hand rolled rice noodles, Asian herbs

Spring Cassoulet (gf)
confit duck, boudin blanc, asparagus, pistou

1 meal	\$45
3 meals	\$120
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, Jerusalem artichokes, green olives (gf)

Bannockburn chicken, wood roasted beetroot, jus gras (gf)

Ora King salmon fillets, soy + mirin glaze

Sides:

Potato gratin	(v)(gf)
Creamed sweet corn	(v)(gf)
Ancient grain salad, roasted broccoli, Meredith goat's cheese	(v)(gf)
Paris mash	(v)(gf)

1 meal & 1 side of your choice	\$55
3 meals & 3 sides of your choice	\$155
Additional side	\$10

Something Sweet

Coconut pannacotta, mango, lime + chilli

Tiramisu

Chocolate + salted caramel tart, cocoa nib crumble

for 2 \$18 per serve

WINE SUGGESTIONS

Full wine list attached

Lamb Shoulder

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

Bannockburn chicken

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

Ora King salmon fillets

A. Rodda 'Willow Lake' Chardonnay

Yarra Valley VIC - \$60

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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