

— THE —
DECK
 SOUTHBANK

Oysters, shucked to order, shallot vinaigrette	ea	4.5
Warm marinated olives, orange + fennel salt		8
Minestrone alla Contadina		16
Salmon pastrami, smoked maple, fennel, dill		24
Ancient grain salad, wood roasted beets, goat's cheese		21
Charcuterie plate, house pickles		19 / 32
House made potato gnocchi, mushrooms, garlic oil, gremolata		29
Spaghetti, Spencer Gulf prawns, fennel, chilli, lemon		36
Maccheroni, short rib ragu, pangrattato		32
Risotto of duck + chestnuts		28
Chicken cotoletta, Italian coleslaw		29
Market fish, fennel remoulade, caper butter, lemon	mp	
Cos, witlof, French vinaigrette		10
Hand cut fries		10
Broccolini, burnt lemon + anchovy dressing, pangrattato		10
Tiramisu		15
Neapolitan semifreddo, sable		15
Cheese selection, crisp breads, seasonal fruit	1 / 2 / 3	12 / 17 / 26

Please inform your waiter of any dietary & allergy requirements.
 Please note, we cannot guarantee that all dishes will be free from allergens.
 Thank you.