

— THE —  
**DECK**  
 SOUTH BANK

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		21 / 32
House made potato gnocchi, mushrooms, garlic oil		31
Spaghetti, prawns, fennel, cavolo nero, chilli, lemon		36
Duck + chestnut risotto , aged balsamic		31
Hand cut chitarra pasta, cacio e pepe		31
Maccheroni, pork sausage ragu, n'duja		33
Bannockburn chicken, roasted parsnip, jus gras		35
Slow roasted Meredith lamb shoulder, celeriac, rosemary		36
Market fish, fennel remoulade, caper butter, lemon		mp
Cos, witlof, French vinaigrette		10
Shoestring fries		10
Broccolini, burnt lemon + anchovy dressing, pangrattato		10
Tiramisu		15
White & dark chocolate semifreddo, cocoa nib, crumble		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.