THE DECK
BAR + BITES + COCKTAILS

FOOD MENU

FOOD AVAILABLE 12PM – 5PM

BITES

BAKED UPRISING SOURDOUGH (VE, NF) 15
with extra virgin olive oil and aged balsamic

ONION BHAJI (V, GF) 20
with spinach and minted yoghurt

BEETROOT AND GOATS CHEESE ARANCINI (V) 19
served with chives and garlic aioli

NATURAL PACIFIC OYSTERS (A) 7
each

FRIES (V, NF, DF) 17
served with aioli

KIDS MEALS

Includes main meal and drink

CHEESEBURGER AND FRIES 21

CHICKEN NUGGETS AND FRIES 21

FISH BITES AND FRIES (I) 21

LIGHT

CLASSIC CAESAR SALAD (GFA) 28
add prawns (I) 12
add grilled chicken 10

CLASSIC GREEK SALAD (GFA, NF, V) 27
add prawns (I) 12
add grilled chicken 10

CHEESE PLATTER (V) 38
with Little Creek gin cheddar, sapphire blue, marinated labneh, membrillo, walnut and lavosh

MAINS

LOBSTER GOUJONS (I) 34
with hollandaise and fries

WAGYU BURGER (GFA) 33
with cheese, tomato, lettuce, onion jam and dijonnaise, served with fries

BLAT CHICKEN BURGER 33
with bacon, lettuce, avocado, tomato and a smokey tomato relish, served with fries

STEAK SANDWICH 36
Sirloin steak on toasted sourdough with onion jam, lettuce, cheese and horseradish sauce, served with fries

PORTOBELLO MUSHROOM BURGER (V) 30
with lettuce, tomato, onion rings and garlic aioli served with fries

MARGHERITA PIZZA (V) 31
with Roma tomatoes, buffalo mozzarella and fresh basil
Add prosciutto +10

Condiments available on request:
Tomato Ketchup, BBQ sauce, Mustard, Mayonnaise, Tabasco sauce, HP sauce

Please speak to our team for any dietary requirements.
All meat (except pork) is certified Halal.
Menu subject to availability.
A surcharge will apply on Sundays and public holidays.

Seafood country of origin = (A) Australian, (I) imported, (M) mixed

GF = Gluten Free GFA = Gluten Free Available
DF = Dairy Free V = Vegetarian
VA = Vegetarian Option Available
NF = Nut Free VE = Vegan

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DRINK MENU

DRINKS AVAILABLE 11AM - 6PM

COCKTAILS

Aperol Spritz	19
Limoncello Spritz	19
Hugo Spritz	19
Margarita	24
Piña colada	24
Mojito	24
Passionfruit mojito	24
Espresso martini	24
Dacquiri	24
Strawberry dacquiri	24
Lychee dacquiri	24
Mai Tai	24

BEERS AND CIDERS

Great Northern Super Crisp	11.5
Carlton Dry	12.5
Balter XPA	14.5
Stone & Wood Easy Pale Ale	14
Stone & Wood Pacific Ale	15
Peroni Nasturo Azzurro	16
Corona	11.5
Asahi Lager	11.5
Cascade Light	10
Young Henrys Cloudy Apple Cider	12
Young Henrys Ginger Beer	12

WINES BY THE GLASS

Dal Zotto Prosecco Glera, VIC	18
Veuve Clicquot Brut, NV, Reims, FRA	42
Opawa Sauvignon Blanc, NZ	17
Heggies Cloudline Chardonnay, SA	17
Savardo Pinot Grigio, ITA	18
Wangolina Moscato, SA	16
La Vieille Ferme Rosé, FR	18
Heirloom Pinot Noir, SA	19

SPIRITS

Archie Rose True Cut Vodka	13
Archie Rose Straight Cut Gin	13
Espolòn Blanco Tequila	13
Jack Daniel's Whiskey	13
Captain Morgan's Spiced Rum	12

NON-ALCOHOLIC BEVERAGES

Juice: Pineapple, Apple or Orange	5.5
Pepsi, Solo or Lemonade	5.5
Soda water or Tonic water	5.5
Giesen 0% alcohol Sauvignon Blanc	14
Peroni Zero	10
Mocktail: Lychee Rose Garden Gordon's non-alcoholic Gin 0%, rose syrup, fresh lychees and strawberries with a soda top	16
Mocktail: Cucumber Spritz Non-alcoholic elderflower liquer, fresh cucumber, sugar syrup with a soda top	16

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