

Lunch menu

toasted bread, garlic butter (v)	7.5
home baked sourdough mini loaf, rosemary oil, balsamic (v)	9.5
mezze platter - grilled haloumi, chorizo, garlic tossed wild olives, charcuterie, sourdough	19.5

entrées

sydney rock oysters		
natural - freshly shucked (gf)	18.5 / 29.5	
yuzu, soy, wasabi dressing (gf)	22.5 / 29.5	
soft shell crab, pickled radish salad, chilli & green mango dressing	23.0	34.0
sardines with fetta & pomodoro garlic sauce, crusty bread, crispy capers	16.5	–
queensland scallops in the shell, goats curd, herb garlic crust	24.0	39.5
crab, prawn, avocado salad with bloody mary sauce (gf)	23.0	–
herb breaded lambs brains, seeded mustard & honey mayo	19.0	
peri peri grilled prawns, shaved cucumber, snow pea leaf, roasted peaches	23.0	39.0
wild mushroom & caramelised onion risotto, slow braised beef brisket (gf)	19.0	29.0
seared tuna, wasabi crème, soba noodle wakame, toasted nori	19.5	29.0
stuffed zucchini flower with smoky eggplant puree and ricotta, crumbed with a tomato chutney	19.5	

mains

deckhouse fish & chips, tempura batter, fat chips	29.5
pan fried barramundi fillet, zucchini ribbons, paris mash, lemon buerre blanc (gf)	32.0
petuna salmon seared, crispy salt & pepper soft shell crab, pearl cous cous tabouli, lemon salsa	34.0
whole baked snapper, steamed rice, bok choy, sweet ginger soya (gf)	33.0
blue swimmer crab & scampi pappardelle, dill, lemon crème sauce	31.0
seared ocean trout, asparagus & snow pea salad, lemon yuzu dressing	31.0
vegetable moussaka, chickpea & ratatouille ragout layered with tomato, eggplant	26.5
corn fed chicken breast, stuffed peppers, black beans, rice pilaf	31.0
chargrilled pork medallions, fondant potato, apple jelly, crispy cauliflower, sage jus	32.0
slow braised lamb shoulder, potato puree, green beans, apricot jus (gf)	32.5
venison & spaghetti hot pot, rich venison ragout nestled on spaghetti, baked puff pastry	34.5
cape grim pasture fed rib eye, black truffle butter, pearl onion glaze, fat chips (gf)	35.5

sides

fat chips (v)	9.5
mixed leaf garden salad (v) (gf)	9.5
caprese salad – tomato, bocconcini, basil, capers, spanish onion vinaigrette (v) (gf)	10.0
quinoa salad – pearl cous cous, rocket, almonds, roasted beetroot, honeyed pumpkin, goats curd, pomegranate, lemon thyme dressing (v) (gf)	12.0
corn cobbettes, lime and chive butter (v) (gf)	10.0
sautéed green beans, speck, almonds (gf)	10.0

kids

<i>All kid's meals include an activity pack & ice cream & topping (chocolate / caramel / strawberry)</i>	17.5
deckhouse fish & chips	
potato gnocchi, red sauce (v)	
homemade chicken bites, chips	
beef burger & chips	
grilled chicken, salad (gf)	