

Oysters shucked to order served natural or with mignonette dressing - half dozen **18**, dozen **36**

Honey roast pumpkin salad, roasted Spanish onions, shaved goats cheese and baby spinach **16**

Corn-fed chicken, pork & pistachio terrine, tomato chutney & crisp bread **17**

Moroccan spiced Spring Bay mussels & grilled Turkish bread **17**

Blue swimmer crab mousse, crab salad, tomato concasse & parmesan wafer **18**

Marinated mushroom salad, caramelised eschalots, artichoke hearts and mixed leaves **16**

Quail stuffed with pine nut almond rice, baby lambs lettuce & ras el hanout **18**

Seared Atlantic scallops, tomato & ginger butter with mollica crumbs & fine herbs **18**

Seafood plate of freshly shucked oysters, crispy fried harbour prawns, crab mousse, Mediterranean fish soup and seared Atlantic scallops **18pp (min 2 people)**

Deck tasting plate an array of 5 daily treats **25pp (min 2 people)**

*"I have lived temperately . . . I double the doctor's recommendation
of a glass and a half of wine a day and even treble it with a friend"*

Thomas Jefferson

Seared swordfish, turmeric potatoes, cauliflower pakoras, green beans & tomato kasundi **30**

Grilled spatchcock, harissa spiced potato salad & muhammara **32**

Marinated lamb rump, warm grilled eggplant, zucchini, bulghur wheat salad & labne **32**

Char-grilled Gippsland rib eye, café de paris butter & crispy onion rings **36**

Grilled Ocean Trout, caramelised beetroot puree, fennel, mandarin & sorrel salad **30**

Marinated King prawns , with moghrabieh couscous and chermoula **32**

Bouillabaisse, Mediterranean seafood stew with crusty bread and rouille **30**

Pappardelle pasta with ricotta, asparagus, baby spinach & lemon cream sauce **26**

Paella - Spring Bay mussels, prawns, squid, chicken, confit pork belly, chorizo and saffron rice **30pp (min 2 people)**

Rocket, parmesan and pear salad **9**

The Deck bread **2**

Green beans, lemon juice and extra virgin olive oil **9**

Crispy fried chat potatoes **9**

Fries **9**

Baby leaf salad **9**

*“One cannot think well, love well, sleep well, if one has not dined well”
Virginia Woolf*

Summer berry pudding, berry coulis & crème fraiche **12**

Rich Belgium chocolate terrine, with double cream and blood orange sauce **12**

Lemon curd tart, iced lemon parfait **12**

White peach polenta cake with blackberry sorbet **12**

Passionfruit crème brulee with pistachio & white chocolate biscotti **12**

Cheese plate - A selection of perfectly aged cheeses with date and walnut log, fig and nut loaf, lavosh crispbread **21**, or **9** per piece

Dessert Wine / Fortifieds

Lowie Tinja, botrytis semillon, 2008 – glass / bottle **10 / 29**

Cascinetta Vietti moscato d’asti, 2009 - glass / bottle **11 / 31**

Chateau Lavaud, semillon sauvignon blanc muscadelle, 2006 – glass / bottle **8 / 25**

Grant Burge muscat 10yrs **10**

Galway Pipe tawny port **9**

Penfolds Grandfather liqueur tawny port **14**

Cognac / Armagnac

Hennessy vs **9.5**

Remy Martin xo **24.5**

Paul Giraud cognac 8yrs vsop **18**

Delord Armagnac 1985 **16**

Victor Gontier domfrontais 1997 calvados **18**

*“I doubt whether the world holds for anyone a more soul-stirring
surprise than the first adventure with ice cream”*

Heywood Brown