

The Deck

Sydney

*At The Deck, we encourage you to select a variety of dishes to share.
Or if you would rather indulge in your own meal, we offer plenty of delicious options.*

Special lunch offer

*2 courses for \$35
Wednesday to Friday*

*Available from our a la carte menu
Excluding shared dishes and the Angus ribeye steak*

*“Ask not what you can do for your country. Ask what's for lunch.”
Orson Welles*

Oysters shucked to order, served natural or with mignonette dressing - half dozen **18**, dozen **34**

Harira soup, a Moroccan soup of pulses and lentils served with a dollop of yoghurt **14**

Persian feta salad with spiced roast pumpkin, toasted almonds, dried cranberries and sumac dressing **17**

Southern calamari, chilli tomato sauce tossed with linguini pasta **18**

Warm winter salad of marinated mushrooms, caramelised eschalots, artichokes and mixed leaves **18**

Caramelised lamb shank and olive terrine with pickled cucumber and a dukka tuille **18**

Mediterranean spiced mussels cooked with harissa and toasted Turkish bread **18**

Duck and liver pie with a walnut and grape salad **17**

Seafood plate of freshly shucked oysters, marinated octopus, crispy soft shell crab, seared scallops with salsa verde and grilled wood smoked salmon. **17pp (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

Grilled kingfish, sautéed kipfler potatoes, morcilla sausage, roast capsicum and olive oil sabayon **29**

North African style charred vegetables with a carrot, orange and olive salad, Tunisian oasis bread and minted yoghurt **23**

Catch of the day with seasonal produce served The Deck way **market price**

Angus char grilled Gippsland ribeye with wilted spinach, salsa verde and port wine jus **35**

Twice cooked pork belly with mustard potatoes, chorizo and cinnamon apple sauce **30**

Wood smoked salmon, oven roasted tomatoes, confit fennel and basil oil **29**

Spatchcock marinated with fresh herbs, grilled polenta, braised chicory **28**

Spicy lamb rump, Lebanese nut rice, eggplant pickle and labne **30**

Paella - prawns, squid, Spring Bay mussels, chicken, confit pork belly and chorizo, bound with 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 **8**

Crispy fried chat potatoes 9

Baby leaf salad 8

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

Rich Belgian chocolate terrine with campari oranges and double cream **12**

Steamed Ginger pudding, vanilla anglaise, ginger crisps **12**

Honey roast pears, rum raisin ice cream and toasted almonds **12**

Lemon delicious with pouring cream and citrus wafer **12**

Rose water meringue, yoghurt ice cream, pomegranate compoté and pistachio brittle **12**

Cheese plate - A selection of perfectly aged cheeses, dried fruits, quince paste, oatcakes, lavosh crispbread **21**, or **9** per piece

Dessert Wine / Fortifieds

Lowe tinja, botrytis semillon – glass / bottle **10 / 29**

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

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

Grant Burge muscat 10yrs **8**

Galway Pipe tawny port **8**

Penfolds Grandfather liqueur tawny port **10**

Cognac / Armagnac

Hennessy vs **9.5**

Remy Martin xo **24.5**

Paul Giraud cognac 8yrs vsop **17**

Delord Armagnac 1985 **15**

Victor Gontier domfrontais 1996 calvados **17**

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

Heywood Brown