

*Cocktails
Bar
Snacks
& Wine*

*“I have drunk not to the
clouding of my reason,
But just so much that I can
surely distinguish the syllables
with my tongue” - Athenaeus*

The Deck Signature Cocktails

Dedicated to those merry souls -

who make drinking a pleasure;
who achieve contentedness long before capacity; and
who, whenever they drink, prove able to carry it,
enjoy it and remain ladies and gentlemen

Trader Vic's Bartenders Guide, 1947

Vodka

Kiwi and Apple Martini **\$15**

Muddled fresh Kiwi fruit is mixed with 42 Below Kiwifruit vodka, Manzanita liqueur, fresh lime juice and sugar syrup served straight up with an apple slice.

Glow Cocktail **\$15**

A refreshing combination of Grey Goose Le Citron, zingy Limoncello, fresh Pineapple juice, fresh lemon and sugar syrup with a savoury twist of fresh Basil and black pepper served short over ice.

Watermelon Cooler **\$14**

42 Below vodka, Watermelon liqueur, fresh Apple juice, fresh Lime juice and sugar syrup is shaken with ice then we add mint to deliver a flavoursome cooling concoction.

Citral Cooler **\$16**

A long drink of shaken Grey Goose Vodka, Sweet Vermouth, fresh Grapefruit juice, fresh Lemon juice, fresh Basil and sweetened with sugar syrup then topped with Soda.

“Do not allow children to mix drinks. It is unseemly and they use too much vermouth.”

Steve Allen

Gin

Songbird **\$15**
A harmonious mix of Bombay Sapphire gin, Pama pomegranate liqueur, Soho lychee liqueur, Lychee juice and fresh Lime juice. Served in Martini glass with a whole lychee.

Ginger Snap **\$16**
Bombay Sapphire gin joins Grand Marnier, Orgeat syrup, fresh Lemon and Le Fee orange bitters. Ginger beer concludes the drink with a Orange twist to garnish.

Rum

Hammock **\$15**
A blend of Bacardi 8 rum with Chambord liqueur, fresh Pineapple juice and fresh Lime juice shaken well and served over ice with a Pineapple slice.

Apricot Mai Tai **\$14**
A twist on the conventional Mai Tai of Appleton V/X rum, Orgeat syrup, fresh Lime juice with Apricot Liqueur and Orange juice. Garnished with mint, orange and cherry.

Pineapple Spiced Smash **\$14**
Pineapple is smashed then combined with Captain Morgan's Spiced rum, Bacardi Superior rum, fresh Lime juice, fresh Pineapple juice and our Cinnamon syrup.

Electric Mojito **\$14**
Our zingy Mojito of Bacardi Superior rum, Limoncello, fresh Lemon juice, soda and of course fresh Mint. Garnished with a Mint sprig and cherry.

“When I read about the evils of drinking, I gave it up. Reading, that is.”

- Henry Youngman

Tequila

Velvetine **\$16**
A silky mixture of Patron Café, Kahlua, fresh Espresso and maple syrup shaken and served chilled in a martini and garnished with 3 coffee beans.

Campesino **\$15**
A bitter sweet mixture of Cazadores Blanco tequila, Campari, Honey water, fresh Lemon juice and Pineapple juice. Garnished with an Orange twist.

Jaliscan Jimador **\$16**
Cazadores Blanco tequila, Pama Pomegranate liqueur, Licor 43, fresh Lime juice and sugar syrup is combined and served in a High ball and crowned with Ginger ale.

Whisk(e)y

HarBour-tini **\$16**
Maker's Mark Bourbon whisky joins Chambord, Cranberry juice, Sugar syrup and Angostura bitters and served straight up and presented elegantly in a Martini glass with a cherry to garnish.

Canadian Breakfast Martini **\$14**
A pleasant smooth marriage of Canadian Club whiskey, Grand Marnier, Maple syrup and fresh Lemon juice stirred and served straight up with an Orange twist.

*“One martini is alright, two is too many,
three is not enough”*

- James Thurber

Cognac

1932

\$15

A complex concoction of Hennessy cognac, Bacardi 8 rum fresh Apple juice, fresh Lemon juice, sugar syrup and a dash of Angostura bitters.

Sparkling

Flirtini

\$16

A sumptuous marriage of Vanilla infused vodka, Cointreau and fresh Pineapple juice shaken then crowned with Blue Pyrenees sparkling rose.

Honeymoon

\$14

Mandarine Napoleon is combined with smooth Honey water and lovingly finished with Redbank Emily sparkling wine.

Classics

We offer a wide range of original and twisted classic that are not listed in the cocktail menu from a Tom Collins to a Mojito or perhaps an Old Fashioned.

Therefore please speak to your friendly bartender who will be more than happy to assist and advise you with your cocktail choice.

*“When I sell liquor, it’s called bootlegging;
when my patrons serve it on Lake Shore
Drive, its called hospitality”*

Al Capone

Beer

Tap Beer	Carlton Draught	5.5
	Coopers Pale Ale	6
	Pure Blonde	6
	St Arnou Pilsner	6
	Stella Artois	6.5
	Asahi	9
Bottled Beer	St Arnou Premium Light	5.5
	Tooheys Extra Dry	7
	Crown Lager	7
	St Arnou Premium Blonde	7.5
	St Arnou Pale Ale	7.5
	James Squire Amber Ale	8
	Little Creatures Bright Ale	8.5
	Little Creatures Pale Ale	8.5
	Coopers Stout	8.5
	Corona	8.5
	Peroni	8
	Heineken	8
	Hoegarden White	10
	Erdinger Weißbier	11
Cider	Bulmers Original Draught	6
	Strongbow Original	7.5

Cognac

Cognac/Armagnac	Hennessy VS	10
	Remy Martin XO	24.5
	Paul Giraud VSOP	17
	Delord Armagnac 1985	15
	Victor Gontier Domfrontais	
	1996 Calvados	17

***Tobacco products available
from the bar.***

*“If your doctor warns that you have to watch
your drinking, find a bar with a mirror”
– John Mooney*

Bar Snacks Menu

(available in the bar area only)

warm spiced cashew nuts	8
shoe string fries with aioli	9
marinated olives	11
potato wedges with sour cream and sweet chilli sauce	12
lamb kibbeh with yoghurt and tahini sauce	13
saffron and mozzarella arancini	14
roast chicken and chive toasted sandwich with fries	15
dip plate hummus, red berber bean, carrot cumin dips	16
antipasto - marinated mushrooms, provolone cheese, grilled capsicum, olives, roasted tomatoes, calabrese and charred bread	18
charcuterie – The Deck rustic terrine, calabrese, sliced prosciutto, pickles, chutney and crusty bread	20
cheese plate - A selection of perfectly aged cheeses, dried fruits, quince paste, oatcakes, lavosh crispbread	21 , or 9 per piece

Coffee & Tea

flat white, latte, cappuccino, short black, mocha, macchiato	3.5
english breakfast, peppermint, green, lemon, camomile, earl grey, darjeeling	3.5
baby-chino	2
liqueur coffee	11
long black, hot chocolate	4

Soft Drinks

coke, diet coke, sprite, lift, tonic, ginger ale	3.5
redbull	6
bundaberg ginger beer	5
orange, cranberry, tomato, pineapple, cloudy apple and grapefruit	4.5

White by the Glass

Sparkling / Champagne

Nino Franco Rustico, Prosecco NV, Veneto, IT	13.5
Marc Brédif, Brut NV, Loire Valley, FR	13.5
Louis Bouillot, Blanc de Blancs Brut NV, Nuits-Saint-Georges, FR	12.5
Blue Pyrenees, Brut Rosé, 2001, Pyrenees Region, VIC	11.5
Redbank Emily, Brut Cuveé NV, King Valley, VIC	7.5

Pinot Gris

Yealands Way, 2009, Marlborough, NZ	7.5
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Riesling

O'Leary Walker Polish River, 2009, Clare Valley, SA	9
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Vermentino

Pala Crabilis, 2007, Sardegna, IT	9
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Blanco

Elefante Castilla, 2009, Castilla la Mancha, SP	7.5
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Sauvignon Blanc/Semillon

Le Chat Noir, 2009, Vallée de L'Aude, FR	8
See Saw SSB, 2010, Hunter/Orange, NSW	9
Clifford Bay Estate, Sav/Blanc, 2009, Marlborough, NZ	11

Chardonnay

Plantagenet Omrah Unoaked, 2008, Mt Barker, WA	9
Preveli, 2008, Margaret River, WA	11

*"Gentlemen, in the little moment
that remains to us between the crisis
& the catastrophe, we may as well
drink a glass of Champagne."
- Paul Claudel*

Red by the Glass

Rose

Longview “Boat Shed” Nebbiolo, 2009,
Adelaide Hills, SA 10

Pinot Noir

Pebble Bay, 2008, Marlborough, NZ 8

Merlot

Katnook “Founder’s Block”, 2007,
Coonawarra, SA 10

Varietal & Blends

Elefante, Tempranillo Shiraz, 2009,
Castilla la Mancha, SP 7.5

Cusumano, Nero D’Avola, 2008,
Sicily, IT 8

Chapel Hill, Sangiovese, 2009,
McLaren Vale, SA 10

Cabernet Sauvignon

Plantagenet Omrah, Cab/Merlot, 2007,
Mt Barker, WA 9

Yalumba “Cigar”, 2008,
Coonawarra, SA 11

Shiraz

Sticks Shiraz Viognier, 2008,
Yarra Valley, VIC 8

Tin Shed “Melting Pot”, 2008,
Barossa, SA 10

*“If your doctor warns that you
have to watch your drinking, find a
bar with a mirror” – John Mooney*

White by the Bottle

Sparkling / Champagne

Ayala, Blanc de Blancs Grand Cru, 1999, FR	169
Champagne Pol Roger, Vintage Brut, 1999, Epernay, FR	139
Marc Bredif, Brut NV, Loire Valley, FR	59
Louis Bouillot, Blanc de Blancs, Brut NV, FR	55
Nino Franco Rustico, Prosecco NV, Veneto, IT	59
Campo Gran Viejo, Cava Brut NV, Rioja, SP	45
Clover Hill, Blanc de Blancs, 2003, Pipers River, TAS	80
Blue Pyrenees, Brut Rosé, 2001, Pyrenees Region, VIC	49
Leconfield, Syn Rouge NV, Coonawarra, SA	33
Redbank Emily, Brut Cuvee NV, King Valley, VIC	29

Riesling

O'Leary Walker, Polish River, 2009, Clare Valley, SA	39
Freycinet, 2008, Freycinet Peninsular, TAS	49
Pewsey Vale, The Contours, 2004, Eden Valley, SA	60
John Forrest Collection, 2005, Wairau Valley, NZ	69

Pinot Gris/Grigio

Yealands Way, 2009, Marlborough, NZ	30
Fattori " Gregoris", 2009, Veneto, IT	45

Gewurztraminer

Yealands Estate, 2008, Marlborough, NZ	30
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*"I feel sorry for people who don't drink,
because when they wake up, that's the
best they feel all day"*

- Frank Sinatra

Varietal & Blends

Elefante Castilla, Blanco, 2009, Castilla la Mancha, SP	28
Wrattontully Vineyards, Marsanne Vioginer, 2006, SA	38
Pala Crabilis, Vermentino, 2007, Sardegna, IT	39
Balestri Valda, Soave Classico, 2008, Veneto, IT	49

Semillon

Margan, 2009, Hunter Valley, NSW	39
Peter Lehman Reserve, 2001, SA	55
Brokenwood ILR Reserve, 2003, Hunter Valley, NSW	95

Sauvignon Blanc & SSB

Le Chat Noir, 2009, Vallée de L'Aude, FR	35
Fantinel Borgo Tesis, 2008, Friuli, IT	35
See Saw, SSB, 2010, Hunter / Orange, NSW	39
Clifford Bay Estate, 2009, Marlborough, NZ	48
Longview "Whippet", 2010, Adelaide Hills, SA	45
Martinborough Vineyard, 2008, Martinborough, NZ	52
Eagle Vale, Fumé, 2009, Margaret River, WA	65
Lucien Crochet, 2005, Sancerre Loire Valley, FR	85

Verdelho

Fox Creek, 2008, McLaren Vale, SA	39
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Chardonnay

Plantagenet Omrah Unoaked, 2008, Mt Barker, WA	39
Tamar Ridge, 2008, Tamar Valley, TAS	46
Preveli, 2008, Margaret River, WA	48
Kooyong Clonale, 2008, Mornington Peninsula, VIC	49
William Fevre, Chablis, 2006, FR	65
Tyrrell's Vat 47, 1997, Hunter Valley, NSW	150

*"I have taken more out of alcohol than
alcohol has taken out of me"*
-Winston Churchill

Red by the Bottle

Rose

Longview “Boat Shed” Nebbiolo, 2000, Adelaide Hills, SA	43
L’Astore Massaro Rosa, 2007, Salento, IT	55

Pinot Noir

Pebble Bay, 2008, Marlborough, NZ	34
Bass Wines, “Strait”, 2008, Rosevears, TAS	49
Bouchard Aîné & Fils, 2006, Bourgogne, FRA	55
Dalrymple, 2009, Pipers River, TAS	60
Pike & Joyce, 2006, Lenswood Adelaide Hills, SA	65
Merricks Creek, 2006, Mornington Peninsular, VIC	95

Varietal & Blends

Elefante, Tempranillo Shiraz, 2009, Castilla la Mancha, SP	28
Cusumano Nero D’Avola, 2008, Sicily, IT	35
Terra di Vulcano, Primitivo, 2007, Bisceglia, IT	37
Alamos, Malbec, 2008, Mendoza, Argentina	43
West Cape Howe, Tempranillo, 2008, Denmark, WA	45
Chapel Hill, Sangiovese, 2009, McLaren Vale, SA	45
Fermoy Estate, Nebbiolo, 2005, Margaret River, WA	49
Yalumba, Temp/Gren/Viognier, 2006, Barossa Valley, SA	52
Da Vinci, Chianti DOCG, 2007, Tuscany, IT	53
Solar Viejo Rioja “Crianza”, 2006, SP	54
Sordo Giovanni, Barbera D’Alba, 2007, Piedmont IT	59
Caldora Yume, Montepulciano, 2006, Abruzzo, IT	69
Grant Burge Holy Trinity, GSM, 1999, Barossa Valley, SA	75
Yalumba Tri-centenary, Grenache, 2005, Barossa, SA	85

Beaujolais

Joseph Drouhin Morgon, 2007, Beaujolais, FRA 49

Merlot

Katnook “Founder’s Block”, 2007, Coonawarra, SA 39

Shiraz

Sticks Shiraz, Viognier, 2008, Yarra Valley, VIC 34

Tin Shed “Melting Pot”, 2008, Barossa Valley, SA 44

Scotchmans Hill, 2007, Bellarine Peninsula, VIC 45

Teusner “The Riebke”, 2008, Barossa Valley, SA 49

Lowe, 2005, Mudgee, NSW 55 Rogues Lane, 2003, Heathcote, VIC 129

Penfolds St Henri, Shiraz/Cab, 1995, SA 170

Cabernet Sauvignon

Maxwell, Cabernet Merlot, 2008, McLaren Vale SA 37

Plantagenet Omrah, Cabernet Merlot, 2007, Mt Barker, WA 39

Yalumba "The Cigar", 2008, Coonawarra, SA 48

Bests, 2006, Great Western, VIC 59

Forest Hill Estate, 2007, Great Southern, WA 59

Leconfield, 2007, Coonawarra, SA 65

Geoff Merrill Reserve, 2003, Coonawarra/McLaren, SA 69

Yalumba Signature, Cab/Shir, 2005, Barossa Valley, SA 85

“Always do sober what you said you'd do drunk, that will teach you to keep your mouth shut” -Ernest Hemingway