

The Deck Sydney

Dinner Menu

Monday to Friday from 3:00pm | Saturday and Sunday from 12:00pm

bread plate – pissaladiere of brioche, herb focaccia, olive and potato roll with dukkah and olive oil- 8.5

dip plate – hummus, baba ganouj, red berber bean, carrot and cumin dips – 15.5

starters

eggplant – crispy fried with smoked paprika mayonnaise – 11

lamb kibbeh, yoghurt tahini sauce, coriander and sumac- 15.5

beef carpaccio – served with shallot custard, macadamia coriander pesto – 17

charcuterie plate – duck liver pate, rabbit rilette, sliced prosciutto,
air dried beef, pickalili chutney and crusty bread – 22.5

Crispy soft shelled crab with chilli lime mayo- 23

freshly shucked oysters: natural or mirin dressing – ½ doz / doz – 18 / 32

salads

Gorgonzola and walnut crostini, roast beetroots and shallots with mixed leaves- 16

roast sweet potato, shaved goats cheese, baby spinach, caramelized Spanish onion in Balsamic dressing - 17.5

grand aioli – artichokes, beets, green beans, boiled egg, potato, olives and salted cod – 18

rocket, parmesan and pear salad – 12.5

soups

pea and ham hock soup, croutons – 13

Moroccan bean soup with lentils, chick peas and kidney beans,
fresh coriander, dollop of yoghurt served with rustic bread- 12.5

mussels cooked in white wine, garlic and cream – 22



starters, salads and soups

signature share dishes

bouillabaisse - crab, king prawns, green prawns, mussels, snapper and squid
in a saffron infused tomato seafood broth, served with crusty bread and rouille - to share - 69

paella - prawns, squid, spring bay mussels, chicken, pork belly and chorizo bound with saffron rice - to share - 49

Cassoulet - slow cooked pork belly with, white beans, Toulouse sausage, and confit duck - 44

Bolito misto - rabbit, chicken, veal tongue, salt beef and cotechino sausage
in a light broth with baby vegetables and salsa verde - 44

pasta and rice

Pappardelle pasta, ricotta, asparagus, baby spinach, lemon cream sauce - small / large - 17 / 22

Potato gnocchi with ox tail ragout, green olives and green peas. - small / large - 17 / 22

risotto of swiss browns porcini and field mushrooms with rocket - small / large - 17 / 22

char grilled, sauteed and seared

salmon fillet, mustard potatoes, crispy bacon and rocket - 28

Rock Ling, wrapped in prosciutto, seared and served with braised lentils and swiss chard- 28.5

boned and roast chicken, lemon roast potatoes, zucchini - 28.5

Marinated pork cutlet, braised red cabbage honey roast parsnips - 28

char grilled 'T'bone steak with a warm kipfler potatoes, portabello mushrooms and tarragon butter- 30

sides

wok tossed asian greens - 10

green beans dressed with lemon and extra virgin olive oil - 9.5

shoe string fries with aioli - 8.5

cauliflower cheese- 9.5

mixed green salad - 9



shared, pasta & rice, char grilled & sides

coffee - 3.5

latte - cappuccino
flat white - long black
short black - mocchacino
macchiato - cafe vienna

affogato - 10.5
liqueur coffee - 10.5

port and sherry

grandfather port - 12
galway pipe - 7
tio pepe - 8

cognac and armagnac

hennessy v.s - 10
remy martin x.o - 19.5
paul giraud cognac 8yrs vsop 40% - 13
janneau armagnac traditional - 9.5
1985 delord armagnac 40% - 12
1996 victor gontier domfrontais
calvados 42% - 13

water

la lolla 750ml - still / sparkling - 8.5

tap beer

asahi - 9
carlton draught - 5.5
stella artois - 6
coopers pale ale - 6
coopers light - 5
pure blonde - 6

bottled beer

corona - 8
erdinger krystal klar - 11
guinness can - 9
heineken - 7.5
hoegarden white - 9.5
monteiths golden - 7
peroni - 7.5
crown lager - 7.5
little creatures pale ale - 8
tooheys extra dry - 7.5

cider

strongbow original - 7.5

classic cocktails - 16

caipiroska
caipirinha
mojito
margarita
bellini
bloody mary
bloody maria
cosmopolitan
long island ice tea
gimlet
classic martini
vodka martini
negroni
brewer st rascal
manhattan
old fashioned
tom collins
mint julep
flavoured daiquiri
whisky sour





Champagne & Sparkling	Champagne Billecart Brut NV, FR		120
	Champagne Pol Roger Brut NV, FR	23	99
	Clover Hill Blanc de Blanc, 2001, Pipers River, Tas		69
	Jansz Late Disgorged, 2000, Pipers River, Tas		69
	Blue Pyrenees Brut Rose, 2001, Pyrenees Region, Vic	10	39
	Redbank Emily Pinot Noir Chardonnay Brut Cuvee, King Valley, Vic	8	29
Riesling	O'Leary Walker Polish River Riesling, 2007, Clare Valley, SA	8.5	32
	Freycinet Riesling, 2007, Freycinet Peninsula Tas		45
	Howard Park Riesling, 2006, Margaret River, WA	11	42
Gewurztraminer Pinot Blanc	John Forrest Collection Riesling, 2005, Wairau Valley NZ		55
	Forrest Estate Gewurztraminer, 2005, Renwick, NZ		45
	Hugel & Fils Pinot Blanc, 2005, Alsace, FR		45
Pinot Gris	Plozner Pinot Bianco, 2005, Friuli, IT	9.5	39
	Villa Maria Cellar Selection Pinot Gris, 2007, Marlborough, NZ		55
	Norfolk Rise Pinot Grigio, 2007, Mt Benson, SA		29
Arneis Vermentino Marsanne Viognier Semillon	Jindalee Estate Pinot Grigio, 2007, Geelong, Vic	7.5	26
	Yarraloch Arneis, 2006, Yarra Valley, Vic		42
	Pala Crabilis Vermentino, 2006, Sardegna, IT		36
	Wrattonbully Vineyards Marsanne Viognier, 2006, Wrattobulley, SA		34
Semillon Sauvignon Blanc Sauvignon Blanc	Brokenwood ILR Reserve Semillon, 2002, Hunter Valley, NSW		65
	Peter Lehman Reserve Semillon, 2001, Barossa Valley, SA		49
	Margan Semillon, 2006, Hunter Valley, NSW	10	38
	See Saw Hunter Valley/Marlborough Semillon Sauvignon Blanc, 2007, NZ	9.5	36
	Clifford Bay Estate, Sauvignon Blanc, 2007, Marlborough, NZ	9.5	39
Chardonnay	Crowded House Sauvignon Blanc, 2007, Marlborough, NZ		38
	Longview Vineyard Wippet Sauvignon Blanc, 2007, Adelaide Hills, SA		44
	Taltarni Fume Blanc, 2006, Pyrenees Vic, Pipers River, Tasmania		42
	Plantagenet Omrah Unoaked Chardonnay, 2007, Mt Barker, WA	8.5	32
	William Fevre Chablis, 2005, Chablis, FR		65
	La La Gully Chardonnay, 2003, Pipers Region, Tas	11.5	46
Rose	Kooyong Clonale Chardonnay, 2006, Mornington Peninsula, Vic		49
	Preveli Chardonnay, 2005, Margaret River, WA		42
	Tyrrells Vat 47 Pinot Chardonnay, 1997, Hunter Valley, NSW		130
Pinot Noir	La Vieille Ferme Cotes Du Ventoux(Grenache/ Cinsault), 2006, FR	8.5	29
	Yarraman Black Cypress Rose, 2005, Hunter Valley, NSW		34
Beaujolais Cotes Du Rhone Merlot	Galli Estate Pinot Noir, 2006, Sunbury, Vic		33
	Yarraloch Pinot Noir, 2004, Yarra Valley, Vic		48
	Stefano Lubiano Primavera Pinot Noir, 2006, Derwent Valley, Tas		52
	Pike & Joyce Pinot Noir, 2005, Lenswood, Adelaide Hills, SA	12.5	49
Italian/ Spanish Styles	Palliser Estate Pencarrow Pinot Noir, 2006, Martinborough, NZ	9.5	36
	Louis Jadot Beaujolais Villages, 2006, FR		44
	Domaine de la Renjarde, 2004, Rhone Valley, FR		42
	Smith & Hooper Merlot, 2005, Wrattobulley, SA		34
	Giant Steps Merlot, 2004, Yarra Valley, Vic		49
Cabernet Sauvignon	Zilzie Estate Tempranillo, 2004, Murray Darling, Vic	7.5	29
	Yalumba Hand Picked Tempranillo Grenache Viognier, 2006, Barossa Valley, SA		52
	Langmeil Winery The Fifth Wave Grenache, 2003, Barossa Valley, SA	12.5	49
	Brokenwood Rayner Vineyard Sangiovese, 2004, McLaren Vale, SA	12	48
	Primo Estate Il Briccone Shiraz Sangiovese, 2006, McLaren Vale, SA		39
	Masi Campofiorin, 2004, Verona, IT		46
Shiraz	Maxwell Little Demon Cabernet Merlot, 2005, McLaren Vale SA		34
	Ringbolt Cabernet Sauvignon, 2006, Margaret River, WA	10.5	42
	Geoff Merrill Reserve Coonawarra McLaren Vale Cabernet Sauvignon, 2000, SA		59
	Leaconfield Cabernet Sauvignon, 2005, Coonawarra, SA		56
Zinfandel	Penfolds Bin 389 Cabernet Shiraz, 1996, SA		135
	Penfolds St Henri Shiraz Cabernet, 1995, SA		170
	Sticks Shiraz Viognier, 2007, Yarraglen, Yarra Valley, Vic	8	29
	Te Mata Syrah, 2005, Hawkes Bay, NZ		44
	Lowe Shiraz, 2003, Mudgee, NSW		55
Rockbare Barossa Babe Shiraz, 2003, Barossa Valley, SA		65	
Buckshot Vineyard The Square Peg, 2005, Heathcote, Vic		45	