

The Deck

Sydney

Group Menu

1 course \$40 per person

2 course \$55 per person

3 course \$70 per person

Entrees

(Please choose 3 of the following)

- **beef carpaccio** – served with shallot custard, macadamia coriander pesto
- **pea and ham hock soup**, croutons
- **Moroccan bean soup** with lentils, chick peas and kidney beans, fresh coriander, dollop of yoghurt served with rustic bread
- **roast sweet potato**, shaved goats cheese, baby spinach, caramelized Spanish onion in Balsamic dressing
- **rocket**, parmesan and **pear** salad

Mains

(Please choose 3 of the following)

- **Salmon fillet**, mustard potatoes, crispy bacon & rocket
- **Risotto** of Swiss browns porcini & field mushrooms with rocket
- **Rock Ling**, wrapped in prosciutto, seared and served with braised lentils and swiss chard
- **char grilled rump** steak with a warm kipfler potatoes, portabello mushrooms and tarragon butter
- **boned and roast chicken**, lemon roast potatoes, zucchini

(All mains served with shared green salad & shoestring fries)

Desserts

(Please choose 2 of the following)

- Rich Belgian **chocolate terrine**, campari oranges & double cream
- **Crème caramel**, orange salad, tuille biscuit
- **Lemon polenta cake**, poached rhubarb, lime clotted cream
- Selection of Australian and imported **cheeses** with lavoshe, oat cakes, dried fruit and guava paste.