

The Deck Sydney

Premium Shared Menu

To start

Freshly shucked oysters with mignonette dressing

Southern calamari, chilli tomato sauce tossed with linguini pasta

Duck and chicken terrine, apple chutney, toasted baguette

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

Followed by

Paella with prawns, squid, Spring Bay mussels, chicken, confit pork belly and chorizo, bound with saffron rice

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

Slow roast Gippsland sirloin with garlic, rosemary chat potatoes and port wine jus

Grilled salmon fillet, roast tomato, caramelised fennel, sweet mustard with dill dressing

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

and then

Cheese plate - A selection of perfectly aged Australian and European cheeses, dried fruits, quince paste, oatcakes, lavosh crisp bread

Belgian chocolate terrine, campari oranges and double cream

Lemon delicious pudding and crisp ginger wafers

Honey roast pears, toasted almonds and vanilla ice cream

2 courses \$65

3 courses \$75