

# The Deck

## SYDNEY



## Australia's Wine List of the Year 2017

[www.winelistoftheyear.com.au](http://www.winelistoftheyear.com.au)

### To start

**Warm Deck Bread** w EVO, balsamic, and dukkha 3pp

**Mixed marinated olives** (gf, df, vegan) 9

**Oysters** shucked to order (gf, df) half 24 doz 48

A glossary of our menu items is conveniently located at the back for your reference

  @thedecksydney

Please advise our staff of any specific dietary requirements (gf) – Gluten Free (df) – Dairy Free (v) – Vegetarian

Please be advised that all credit transactions incur a 1.5% surcharge, eftpos accepted

A 7.5% service charge applies to bookings of 8 guests and over

Following food safety standards, food cannot be removed from our premises. For more information visit

[www.haccp.com.au](http://www.haccp.com.au)

## Entrée

**Oysters** (gf, df) half 24 doz 48

Shucked to order, natural or pickled cucumber and caviar

**Morcilla stuffed charred squid** 22

Grape, apple and pinenut salad, romesco sauce and squid ink pangritata

**Heirloom tomato tart** (v) 20

Fennel puree, soft herbs, parmesan crisp, basil crumbs and aged balsamic

**Marinated mushroom salad** (v, gf, df) 20

Shinmei, oyster, shitake, enoki, and button mushrooms with caramelised onions radicchio mâche and toasted hazelnuts

**Spanish style pork and smoked eel rillettes** 22

Toasted Turkish bread, pickled jalapenos and pistachio powder

**Grilled crayfish tail** (gf) 28

Roast fennel, fennel fronds, broccoli puree and candied bacon

**Pan-seared scallops** (gf) 24

Creamed corn, caper and raisin vinaigrette, serrano powder and red vein sorrel

**Spencer Gulf mussels** (df) 23

Harissa, coconut milk, coriander w Turkish bread

**Salad of fresh fig** (v, gf) 22

Persian feta, micro coriander, white balsamic and dukkah spice

**Spaghetti alle vongole** (gf) 24

New Zealand clams, lemon, chilli, parsley and butter

## Main

### **Pan fried sea perch (gf) 34**

Kipfler potatoes, snow peas, king brown mushroom and lemon caper butter

### **Crispy pork belly 34**

Grilled polenta, sautéed chard, cauliflower puree and mostarda

### **Glazed Jacks creek beef cheek (gf) 38**

Beef cheek galette w celeriac, beetroot gel, nasturtium and kale powder

### **Pan fried tarragon gnocchi (v) 30**

Fiore di burrata, oxheart tomato, basil pesto, micro basil  
and toasted sunflower seeds

### **Peppered yellow fin tuna nicoise (gf, df) 36**

Soft egg, green beans, heirloom tomatoes, olives, pink fir potatoes and anchoiade

### **Twice cooked Junee lamb breast 36**

Parsnip skordalia, feta, roast eggplant and farro salad

### **Pie of prawn, barramundi, southern calamari and mussels 36**

Baby gem lettuce and buttermilk dressing

### **Whole roast goldband snapper (gf) 40**

Jewelled rice, green chermoula and harissa

### **Grilled Yamba king prawns 38**

Lemon and mascarpone risotto, asparagus spears and Mediterranean vinaigrette

### **Paella (minimum 2 people) (gf) 35pp**

Prawns, squid, Spencer Gulf mussels, chicken, confit pork belly chorizo and saffron rice

## Sides 9

Steamed broccoli, crispy shallots and lemon dressing

Roast kipfler potatoes, roast garlic and parsley

Rocket, golden sultanas, pinenuts and parmesan salad

Green salad with soft herbs and house dressing

Deck bread w EVO, balsamic and dukkah 3pp

## Dessert 16

### **Orange and pistachio torte**

Pistachio macaron, cardamon gelato, pistachio coulis and double cream

### **Passionfruit brûlée**

Valrhona itacuja cremox, pistachio biscotti, passionfruit and rum truffle

### **Tropical entremets tart**

Coconut mousse, mango jelly, lime panna cotta, mirror glaze and Malibu foam

### **The Deck snickers (gf)**

Caramel parfait, milk chocolate mousse, salted macadamia drizzle and fresh raspberries

### **Cheese Plate 24**

Selection of perfectly aged cheeses, dried fruits, quince paste, lavosh and crackers. Please ask your service staff for daily selection.

## Dessert Wines and Fortifieds

**2015 Yalumba, FSW 8B, Botrytis Viognier, South Australia, 60ml 8/38**

**2016 Alasia Moscato D'Asti, Italy, 150ml 10/48**

**2014 Vasse Felix Cane Cut 2011, Western Australia 35**

**Valdespino Pedro Ximenez Sherry 12**

**Galway Pipe 9**

**Penfolds Grandfather Tawny 14**

## Children's Menu 22

(For children under 12 years of age)

All children's meals are served with a take home cup with your choice of juice or soft drink,  
ice cream and topping.

### Meal Choice

**Grilled chicken breast shoestring fries and mixed salad (gf)**

**Spaghetti with bolognese sauce**

**Spaghetti with butter and parmesan cheese**

**Battered fish with chips and mixed salad**

### Dessert

**Vanilla ice cream**

**Chocolate / strawberry / caramel topping**

For the safety of children whilst in The Deck Sydney restaurant, children must remain seated and under close supervision of a parent or guardian at all times. Children are not permitted within the bar area, and must be accompanied by an adult to use the toilet facilities.

## Hot Cocktails 18

**Earl of Whiskey Makers Mark, Drambuie and earl grey tea** all served in a tea pot with milk, honey syrup and cinnamon on the side

**Irish Roar** De Kuyper Crème de Café, Jameson Irish Whiskey, long black coffee, all ingredients served warm and tall topped with homemade Bailey Irish whipped cream

## Tea, Coffee and Liqueur Coffees

Affogato 6

Affogato with Frangelico 12

Liquor coffee 12.5

Espresso Martini 16

## A selection of black tea, herbal tea and coffees available 4

Espresso, Long Black, Cappucino, Macchiato, and Double shot 5

Camomile, Earl Grey, English Breakfast, Green Tea, Lemon and Ginger, Peppermint

## Glossary of terms

**Morcilla** - a type of blood sausage

**Squid ink pangratita** - breadcrumbs tossed in squid ink

**Mache** - a delicate green leaf lettuce

**Rillette** - pate like process of slow cooked meat

**Polenta** - cornmeal based starch that is set then grilled

**Galette** - round and flat cake made from beef cheek

**Nicoise** - type of salad made up of seasonal raw vegetables and anchovies

**Skordalia** - Greek dish of this parsnip puree and garlic

**Faro salad** - type of grain from the wheat species

**Chermoula** -a marinade consisting of garlic, onion, cumin, lemon juice and herbs

**Valrhona cremeux** - a premium French chocolate

  @thedecksydney