



2017 – 2018 Season Menu

On arrival at The Deck
Amuse Bouche

Marc Bredif Brüt Vouvray NV, Loire Valley, France

3 course dinner served in your private Ferris Wheel carriage

Entrée platter to share

Freshly shucked Sydney Rock oysters, pickled cucumber and Oscietra caviar (df, gf)

Foie Gras tarte, sour cherry gel and preserved cherries

Ceviche of scallop and tuna with avocado, crème fraiche and baby coriander (gf)

Eggplant, piquillo pepper and artichoke parcel with Woodside goats curd,
and red pepper pistou (gf)

Brokenwood Maxwell Vineyard Semillon 2009, Hunter valley, NSW

Or William Downie Yarra Valley Pinot Noir 2015, Yarra Valley, Victoria

Choice of Mains

Twice cooked lamb shoulder, merguez sausage, heirloom carrot and caraway puree,
caramelized Medjool dates, eggplant relish and purslane (gf)

Or

Pan seared kingfish fillet, grilled crayfish, caramelized endive, karkalla,
vanilla and orange emulsion with Bottarga (gf)

Fingerling potatoes with truffle mayonnaise

E. Guigal Saint-Joseph Blanc 2013, Rhone Valley, France

Or Marchese Antinori Chianti Classico Riserva "Tenuta Tignanello" DOCG 2014, Tuscany, Italy

Dessert platter to share

Baked white chocolate, salted caramel ganache and glazed pineapple (gf)

Pistachio and strawberry dacquoise, raspberry gel and pistachio praline

Coconut and passionfruit tart, soft meringue and fresh berries

Jansz Single Vineyard Vintage Chardonnay 2011, Pipers River, Tasmania (sparkling)

Tea, Coffee and Petit Fours

Served in The Deck lounge after dinner

*Specific dietary requirements may be catered for and must be specified
when booking. Wine vintages and menu items subject to change.*



The Deck
SYDNEY

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