

The Deck

SYDNEY



Australia's Wine List of the Year 2017

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

Entrée

Oysters (gf, df) half 24 doz 48

Shucked to order, natural or pickled cucumber and caviar

Pickled octopus (gf) 22

Spiced cauliflower, smoked almonds, sorrel and avocado cream

Heirloom tomato tart (v) 20

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

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

Shinmei, oyster, shitake, enoki, and button mushrooms
balsamic 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

Fresh peas, fennel fronds, broccoli puree and candied bacon

Twice baked spinach and Heidi gruyere soufflé 22

Parmesan cream, brown butter crumbs and micro parsley

Spencer Gulf mussels (df) 23

Harissa, coconut milk, coriander and Turkish bread

Salad of fresh fig (v, gf) 22

Persian feta, micro coriander, white balsamic and dukkah spice

Duck liver parfait 22

Roast chicken jelly, golden raisin puree, Melba toast and porcini salt

Main

Hot smoked Huon salmon fettuccine 36

Semi dried cherry tomatoes, buttered onions and basil cream sauce

Crispy pork belly 34

Grilled polenta, sautéed chard, cauliflower puree and mostarda

Slow cooked duck leg 38

Moroccan spiced pearl couscous salad, caramelised onions and pomegranate vinaigrette

Beetroot and spelt risotto (v) 28

Woodside goats curd, pickled golden beetroot, target beetroot and horseradish crème fraiche

Peppered yellow fin tuna nicoise (gf, df) 36

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

Whole roast baby Queensland barramundi (gf) 40

Jewelled rice, green chermoula, harissa and ras el hanout

Prawn, barramundi, southern calamari and mussels pie 36

Baby gem lettuce and buttermilk dressing

Char grilled 300g Riverine sirloin 38

Truffle roast portobello mushroom, mojo verde and crispy onion rings

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 green beans with slivered almonds

Rosemary chats potatoes

Rocket, golden sultanas, pinenuts and parmesan salad

Green salad, with soft herbs and house dressing

Dessert 16

Passionfruit brûlée

Valrhona cremeux, pistachio biscotti, passionfruit and rum truffle

White chocolate and Grand Marnier petit gateau

Baked banana puree, hazelnut praline Chantilly cream and fresh blackberries

Coconut bavarois

Mango sorbet, lime shortbread, Malibu foam and summer fruit compote

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, Latte, Cappucino, Macchiato, Moccha, Flat White

Double shot 5

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

Glossary of terms

Mache - a delicate green leaf lettuce

Rillette - pate like process of slow cooked meat

Polenta - cornmeal based starch that is set then grilled

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

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

Valrhona cremeux - a premium French chocolate

Parfait -a rich pate with a smooth consistency

Mojo Verde - green sauce made of herbs and chilli

Mostarda - Italian condiment made of candied fruit and mustard

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