

Lunch menu

toasted bread, garlic butter (v)	7.5
home baked sourdough mini loaf, rosemary oil, balsamic (v)	9.5
grilled haloumi, chorizo, garlic tossed wild olives, charcuterie, sourdough	19.5

entrées

sydney rock oysters half dozen or dozen		
natural - freshly shucked (gf, df)	18.5	29.5
yuzu, soy, wasabi dressing (gf, df)	22.5	29.5
breaded sardines, crispy capers, roasted garlic aioli	21.0	37.0
queensland scallops in the shell, goats curd, herb garlic crust	24.0	39.5
blue swimmer crab, prawn and avocado salad, bloody mary sauce (gf, df)	23.0	
rabbit arancini, arrabbiata sauce	21.0	
peri peri grilled prawns, shaved cucumber, snow pea leaf, roasted peaches (gf, df)	23.0	39.0
wild mushroom and caramelized onion risotto with slow braised beef brisket (gf)	19.5	29.0
seared tuna, wasabi crème, sobe noodle wakame and toasted nori	19.5	29.0
stuffed zucchini flower, smoky eggplant puree, ricotta, polenta crumbed, with bush tomato chutney (v)	19.5	
salt n pepper soft shell crab, ponzu sauce and pickled salad (df)	19.5	34.0
caramelized roasted vegetable and garlic ravioli, blistered cherry tomato confit and pecorino (v)	19.5	

mains

seared petunia salmon, crispy salt n pepper soft shell crab, smashed chats, lemon, baby red pepper salsa (df)	34.0
sous vide corn fed chicken breast, sauté kipfler, asparagus and wild mushroom fricassee	31.0
seared ocean trout, asparagus and snow pea salad, lemon yuzu dressing (df)	31.0
pan fried barramundi fillet, zucchini ribbons, paris mash and lemon beurre blanc	32.0
whole baked barramundi, steamed rice, bok choy, sweet ginger soya (gf, df)	34.5
deckhouse fish & chips, tempura batter, fat chips	29.5
cape grim pasture fed rib eye with black truffle butter, pearl onion glaze, fat chips	36.5
slow braised lamb shoulder, puree potato, snow peas, and rosemary jus (gf)	33.5
blue swimmer crab and scampi pappardelle with dill, lemon crème sauce	32.0
moroccan lamb loin, sumac yogurt, mediterranean cous cous	33.0
char-grilled wild pork loin, fondant potato, apple jelly, crispy sweet potato and sage jus (gf)	32.0
roasted pumpkin and spinach spanakopita with tomato and mint sauce (v)	27.0

sides

fat chips (v)	9.5
mixed leaf garden salad (v, gf)	9.5
corn cobettes tossed with harissa and lime butter (v)	11.0
caprese salad, sliced tomato, bocconcini, basil with capers and spanish onion vinaigrette (v)	11.0
quinoa, pearl cous cous, rocket, almonds, roasted beetroot, honeyed pumpkin, goat's curd and pomegranate salad, lemon thyme dressing (v)	11.0
sautéed snow peas with garlic and sesame butter (v)	11.0

kids

<i>All kids meals include activity pack, ice-cream & topping (chocolate/ caramel / strawberry)</i>	17.5
deckhouse fish & chips	
potato gnocchi, red sauce (v)	
chicken bites, chips	
beef burger, chips	
grilled chicken, salad (gf, df)	

*1.5% surcharge applied to all credit card transactions.

(gf) gluten free (df) dairy free (v) vegetarian