

Entrées

toasted bread, garlic butter (V)	7.5	
mini sourdough loaves, rosemary oil, balsamic (V)	9.5	
Sydney rock oyster half dozen or dozen		
natural- freshly shucked, mignonette dressing (GF, DF)	18.5	29.5
yuzu, soy, wasabi dressing (DF)	22.5	29.5
seared tuna	19.5	29
wasabi cream, soba noodle, wakame, toasted nori		
charred baby octopus	23	
romesco, chorizo, smoked almond, feta, sherry vinegar		
seared scallops	26	
goats curd, shaved broccoli, pickled radish, pancetta, salt bush		
grilled prawns	24	
sesame miso dressing, cauliflower, burnt butter, beach banana, lemon myrtle		
wild mushroom and caramelised onion risotto	19.5	29
slow braised beef brisket (GF)		
stuffed zucchini flower	19.5	
polenta crumb, smokey eggplant puree, ricotta, bush tomato chutney (V)		

Mains

barramundi fillet	32	
zucchini ribbons, paris mash, lemon beurre blanc (GF)		
atlantic salmon fillet	32	
carrot puree, warrigal greens, freekeh, caramelised yoghurt, crisp kale		
Deckhouse fish & chips	29.5	
tempura batter, chips, salad, tartare		
whole fish of the day	MP	
lemon caper butter, truss tomato, fennel salad (GF)		
corn fed chicken breast	31	
sauté kipfler, broccolini & wild mushroom (GF)		
slow braised lamb shoulder	33.5	
puree potato, wilted spinach, rosemary jus (GF)		
Cape Grim pasture fed rib-eye	36.5	
with black truffle butter, pearl onion glaze, chips		
roasted pumpkin and spinach spanakopita	27	
with tomato & mint sauce (V)		

Kids

all kids meals include activity pack, ice cream & topping (chocolate/ caramel/ strawberry)	17.5
Deckhouse fish & chips, salad	
potato gnocchi, tomato sauce (V)	
chicken tenders, chips, salad	
mini beef slider's, chips, salad	
grilled chicken, chips, salad (GF, DF)	

Sides & Salads

wallacia heirloom tomato & rocket salad	16
avocado, basil, red onion, olive crumb, sherry vinegar dressing	
baby beet, goats cheese & cracked wheat salad	16
pistachio, watercress, grapefruit, burnt orange and cumin dressing	
steamed greens, kale pesto	11
dressed mixed salad leaves, aged balsamic dressing	9.5
bowl of chips, aioli	9.5

(GF - gluten free) (DF - dairy free) (V - vegetarian)
(MP - market price)

Sweets

pear & almond loaf	9.5
lemon cream, pepita crumble, lemon myrtle syrup	
almond milk pannacotta	15
compressed pineapple, freeze dried mandarin, black sesame, bronze fennel (GF)	
banana parfait	13
coconut sponge, butterscotch, salted cashew, white chocolate crunch	
warm chocolate fudge cake	15
honeyed figs, caramelized fig ice cream	