

# Entrées

toasted bread, garlic butter (V)	7.5	
home baked sourdough mini loaf, rosemary oil, balsamic (V)	9.5	
<b>Sydney rock oyster half dozen or dozen</b>	18.5	29.5
natural- freshly shucked (GF, DF) yuzu, soy, wasabi dressing (DF)	22.5	29.5
<b>spanner crab salad</b>		23
fennel, apple dashi jelly, white soy yoghurt, sea parsley, trout roe		
<b>seared tuna</b>	19.5	29
wasabi cream, soba noodle wakame and toasted nori		
<b>charred baby octopus</b>		23
romesco, chorizo, smoked almond, feta, sherry vinegar		
<b>grilled haloumi</b>	19.5	
chorizo, garlic tossed wild olives, charcuterie, sourdough		
<b>seared scallops</b>		26
goats curd, shaved broccoli, pickled radish, pancetta, saltbush		
<b>grilled prawns</b>		24
sesame miso dressing, cauliflower, burnt butter, beach banana, lemon myrtle		
<b>wild mushroom and caramelized onion risotto</b>	19.5	29
with slow braised beef brisket (GF)		
<b>stuffed zucchini flower</b>	19.5	
smoky eggplant puree, ricotta, polenta crumbed, with bush tomato chutney (V)		

# Mains

<b>pan fried barramundi fillet</b>	32	
zucchini ribbons, paris mash and lemon beurre blanc (GF)		
<b>atlantic salmon fillet</b>	32	
carrot puree, warrigal greens, freekeh, caramelised yogurt, crisp kale		
<b>Deckhouse fish &amp; chips</b>	29.5	
tempura batter, fat chips		
<b>spanner crab and prawn pappardelle</b>	32	
with dill, lemon crème sauce		
<b>whole pan-fried flounder</b>	34.5	
lemon caper butter, tomato and fennel salad (GF)		
<b>corn fed chicken breast</b>	31	
sauté kipfler, asparagus and wild mushroom fricassee (GF)		
<b>slow braised lamb shoulder</b>	33.5	
puree potato, snow peas, and rosemary jus (GF)		
<b>Cape Grim pasture fed rib-eye</b>	36.5	
with black truffle butter, pearl onion glaze, fat chips		
<b>char-grilled Berkshire pork loin</b>	32	
fondant potato, apple jelly, crispy sweet potato and sage jus (GF)		
<b>roasted pumpkin and spinach spanakopita</b>	27	
with tomato and mint sauce (V)		

# Kids

all kids meals include activity pack, ice cream & topping (chocolate/ caramel/ strawberry) 17.5

Deckhouse fish & chips

potato gnocchi, red sauce (V)

chicken bites, chips

beef burger, chips

grilled chicken, salad (GF, DF)

# Sides

fat chips (V) 9.5

mixed leaf garden salad (V, GF) 9.5

caprese salad, sliced tomato, bocconcini, basil with capers and spanish onion vinaigrette (V) 11

quinoa, pearl cous cous, rocket, almonds, roasted beetroot, honeyed pumpkin, goats curd and pomegranate salad, lemon thyme dressing (V) 11

sautéed snow peas with garlic and sesame butter (V) 11

(GF - gluten free) (DF - dairy free) (V - vegetarian)

# 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

steamed strawberry and golden syrup pudding 13  
with mascarpone and strawberry balsamic ice cream

warm chocolate fudge cake 15  
with honeyed figs, caramelized fig ice cream