

DECKHOUSE

breakfast

toasted banana bread v	9
acai chia bowl, seasonal fruits, berries, chia, macadamia granola, whipped coconut DF/V	18
brekky bowl, spiced falafel scotch egg, avocado, cumin yoghurt, freekeh tabbouleh v	20
brekky wrap, scrambled egg, bacon, spinach, tomato relish	16
bacon & egg roll, milk bun, wilted spinach, pickles, hp sauce	16
hash browns (3) v	6

lunch

classic beef burger, cheese, pickles, lettuce, tomato, secret sauce, milk bun	19
grilled chicken wrap, mixed leaf, freekeh tabbouleh, avocado, sauce gribiche	19
spiced lentil & haloumi burger, lentil patty, haloumi, lettuce, tomato, chilli jam, milk bun v	18
lobster & prawn roll, lobster, prawn, cocktail sauce, tomato, shallot, milk roll	24
smoked brisket roll, cabbage slaw, pickles, spiced bbq sauce, milk bun	18
fish & chips, battered fish, tartare sauce, lemon DF	29
prawn linguini, tomato, rocket, chive, lemon, fennel chilli butter	34
pumpkin freekeh salad, freekeh, herbs, cucumber, tomato, roast pumpkin, avocado, persian feta, toasted pepitas, lemon dressing v	22
prawn salad, king prawns, shaved cabbage, carrot, red onion, cherry tomato, cucumber, coriander, rocket, crisp onion, soy wasabi dressing GF/DF	28
mixed leaf salad, tomato, cucumber, red onion, sherry vinegar dressing GF/DF/V	10
chips, aioli DF/V	5 / 10

signature

hot & cold seafood platter for two

195

local lobster cocktail, sydney rock oysters & ponzu, citrus cured salmon, pink grapefruit, edamame, wasabi soy dressing & sesame cracker, barramundi fillet, grilled king prawn, tomato relish, half shell scallops, chimichurri, fennel & radish salad, chips, aioli DF

dessert

eton mess, meringue, berries, lemon curd, mascarpone cream GF	15
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GF GLUTEN FREE, DF DAIRY FREE, V VEGETARIAN
SUNDAY & PUBLIC HOLIDAY - 10% SURCHARGE