

To Start

Sourdough bread, cultured butter	3
Garlic & herb bread, turkish bread	12
Bread, olives & dips, hummus and pine nut, eggplant and pomegranate V	20
Rock oysters, turmeric & ginger dressing GF DF	30 / 60
Kilpatrick oysters, bacon, worcestershire, tomato DF	33 / 66
Abrolhos half shell scallop, shitake mushroom, XO, pickles (4 pcs) GF DF	32

Entrée

La stella burrata, fried eggplant, tomato condiment V GF	28
Yellowfin tuna, enriched rice, avocado, sesame, white soy	30
King prawn cutlets (4 pcs), tartar, butter lettuce	36
Black pepper pork belly, coriander, chilli, rice crisps	33
Fried calamari, nori salt, togarashi, yuzu mayo DF	26
Thai style prawn salad, papaya, chilli, cashew nut GF DF	30

Deckhouse Signature Hot & Cold Seafood Platter For Two 210

Served with chips & Yiayia's greek salad

Cold Seafood Platter

Fresh cooked prawns, marie rose **GF DF**
Natural oysters, turmeric & ginger dressing **GF DF**
Spanner crab, avocado, tabasco mayonnaise, fried potato **GF**
Yellowfin tuna crudo **DF**

Hot Seafood Platter

Fried calamari, nori salt, togarashi, yuzu mayo **DF**
Abrolhos half shell scallop, shitake mushroom, XO, pickles (2 pcs) **GF DF**
Grilled market fish, tartar, lemon **GF**
Lobster thermidor

Main

Leek and comte tart, marinated tomato, zucchini, herb salad V	32
Deckhouse burger, wagyu beef, cheddar, lettuce, tomato, pickles, aioli, chips	29
Beyond meat burger, plant patty, cheddar, lettuce, tomato, pickles, aioli, chips V	32
Fish & chips, beer battered fillets, chips, green goddess salad tartar, lemon DF	34
Lobster & prawn roll, cocktail sauce, shallot, tobiko, chips DF	34
Tiger prawn spaghetti, confit tomato, rocket, shellfish butter	38
Wild caught market fish, tomato and cardamom sauce, buffalo yoghurt GF	40
Roast bannockburn chicken, eggplant, almond, kombu butter GF	40
Steak frites, Tajima wagyu sirloin, eschalot jus	59
Lobster frites, whole lobster thermidor	81

Sides

Chips, aioli DF	14
Mixed greens, tangerine dressing GF	14
Yiayia's greek salad GF	14
Fried potato cake, umami mayonnaise GF	14

V Vegetarian **GF** Gluten Free **DF** Dairy Free

Menu available daily from 11am – 3pm. Subject to change due to availability of produce. Sunday & Public Holidays incur 10% surcharge.