

## Smalls & Snacks

Sourdough bread, cultured butter <sup>V</sup>	3
Muhammara dip, pickled radish, toasted walnuts, rye bread <sup>DF, VGN</sup>	20
Rock oysters, natural or with pickled watermelon rind, trout roe <sup>GF, DF</sup>	30/60
Summer heirloom tomato, whipped ricotta, lemon verbena <sup>V, GF</sup>	26
Spanner crab toast, nashi pear, Sonoma brioche, soft herbs	28
Tuna crudo, aguachile, compressed watermelon, chilli <sup>GF, DF</sup>	28
Spiral merguez sausage, gremolata, roasted truss tomato <sup>GF, DF</sup>	24
BBQ king prawns (3), almond bagna cauda <sup>GF, DF</sup>	36
Blue mountains smoked trout, crumpet, horseradish creme fraiche	28
Octopus, smoked chorizo, kipfler potato, harissa <sup>GF, DF</sup>	32

## Deckhouse Signature Hot & Cold Seafood Platter For Two ----- 210

Rock oysters, pickled watermelon, trout roe <sup>GF, DF</sup>	
+	
Tuna crudo, aguachile, compressed watermelon, chilli	
+	
Spanner crab toast, nashi pear, Sonoma brioche, soft herbs	
+	
Blue mountains smoked trout, crumpet, horseradish creme fraiche	
+	
BBQ king prawns (2), almond bagna cauda <sup>GF, DF</sup>	
+	
Octopus, smoked chorizo, kipfler potato and harissa <sup>GF, DF</sup>	
+	
Soft poached 1/2 lobster tail, roasted macadamia, grilled stone fruit, shizo, tarragon sauce	
+	
Wild caught market fish, ezme, zucchini flower, burnt lemon <sup>GF</sup>	
<i>served with chips + mixed green salad</i>	

## Mains

Fish & chips, beer battered fillets, green goddess salad, tartar, lemon <sup>DF</sup>	34
Soft poached 1/2 lobster tail, roasted macadamia, grilled stone fruit, shizo, tarragon sauce <sup>GF</sup>	55
Wild caught market fish, ezme, zucchini flower, burnt lemon <sup>GF, DF</sup>	40
Double cheeseburger, provolone cheese, house sauce, chips	29
Cavatelli, spring pea, salted lemon, cavolo nero, ricotta salata <sup>V</sup>	36
Berkshire pork cutlet, herb creme fraiche, jus <sup>GF</sup>	42
Beef rump cap, heritage carrot, wasabi leaf, jus <sup>GF, DF</sup>	54
Free range chicken breast, radicchio, avocado, apple, radish, pepita seed crunch <sup>GF, DF</sup>	31

## Sides

Fries, aioli <sup>GF, DF</sup>	14
Gem leaf and radicchio, house dressing <sup>GF, DF</sup>	14
Yiayia's Greek salad <sup>GF</sup>	14
Burnt carrots, smoked labneh, pickled goji, herbs	14

V Vegetarian   GF Gluten Free   DF Dairy Free