

BREADS

- garlic bread .
11.5
- turkish bread with a trio of dips.
13.5
- ciabatta loaf with olive oil and dukkah .
14.5

ENTREES

- Decks Chowder**
with crab mussels, barramundi, scallops
and calamari served with toasted bread.
24.5
- Freshly Shucked Oysters Natural**
chilled and served with lemon and two
dipping sauces.
Half dozen 19 / Dozen 35
- Oysters Kilpatrick**
decks style baked with worcestershire
sauce and bacon.
Half dozen 20 / Dozen 38
- Oysters Mornay**
decks own cheese béchamel.
Half dozen 20 / Dozen 38
- Selection of Oysters**
4 oysters kilpatrick, 4 oysters mornay,
4 natural.
39 Dozen
- Garlic Prawns**
marinated in garlic, olive oil and thyme
served on a bed of fragrant saffron rice.
30.5
- Prawn and Crab Cocktail**
chilled with mango salsa, and decks
own seafood sauce.
19
- Bucket of Prawns**
400grms of the freshest cooked king
prawns served with dipping sauces and
baguettes.
30
- Salt and Pepper Calamari**
on a rocket and spanish onion salad
garnish, with lime and garlic aioli.
21

SALADS

- Greek Salad**
tomato, cucumber, red onions, olives, feta
cheese, olive oil and oregano.
21
- Caesar Salad**
cos lettuce, parmesan cheese, crispy
pancetta, white anchovies, croutons, with
decks caesar dressing and topped
with a poached egg.
22
- Warm Decks Prawn Salad**
mixed lettuce, tomato, onions, croutons,
capsicum, avocado, artichoke, with pine nuts
and prawns topped with a tangy vinaigrette.
22
- Baby Octopus Salad**
marinated baby octopus tossed through a
fresh seasonal garden salad and a light lemon
vinaigrette dressing.
23

LIGHT MEALS

- Steak Sandwich**
on toasted turkish bread,bacon, tomato, egg
lettuce and onions.
20.5
- Chicken Sandwich**
on toasted turkish bread tomato, lettuce, lime,
onions and aioli sauce .
20.5

ADD EXTRA

chicken 6, prawns 8, calamari 6 ,smoked salmon 6

2.5% surcharge applies when using Amex or Diners

PASTA

Decks Marinara

with scallops, prawns, calamari, crab, mussels and local fish done in a tomato based sauce.

42

Carbonara

a creamy based pasta with mushrooms, onions, and bacon.

29

Spinach and Ricotta Ravioli

bound in a creamy white wine, mushrooms, onions and bacon.

25

MAIN FARE

Atlantic Salmon

grilled with sautéed kipfler potatoes and chorizo sausage topped with a tomato and citrus salsa.

35

Lemon Thyme Whiting Fillets

in panko crumbed fillets on mash, sugar snaps and buerre blanc sauce.

22

Fish and Chips

battered or crumbed, served with salad and chips.

22.5

Seafood Plate

battered thai prawn, crumbed baby calamari, grilled atlantic salmon and a sea scallop, crumbed lemon thyme whiting served with chips, decks seafood sauce and a salad garnish.

43

SEAFOOD

Queenslander

bugs prawns, oysters and avocado.

76

Decks Chilled Platter

platter for 2 including fresh crab, bugs, scallops, smoked salmon, oysters, and prawns finished with seasonal fruits.

100

Decks Hot and Cold Platter

platter for 2 including fresh crab, bugs, scallops, smoked salmon, oysters, and prawns deep fried beer battered prawns, crumbed lemon thyme whiting crumbed calamari and fries with dipping sauces and finished with seasonal fruits.

150

STEAK

Lunch Fillet

200grms rib fillet with chips salad and aioli.

24

Reef and Beef

tenderloin with prawns and calamari tossed in a garlic cream sauce served with mash and broccolini.

43

Fillet Mignon

bacon wrapped fillet steak with sugar snaps on potato gratin.

38

EXTRA SAUCES

~ red wine jus ~ peppercorn ~ rosemary jus~ mushroom ragout, seeded mustard cream, garlic cream sauce.

8

mustard, aioli, seafood sauce, tartare sauce..

2.5

SIDES

potato mash, fries and aioli, rosemary chats, seasonal vegetables side garden salad

8