

BREADS

Garlic Bread

11.5

Turkish bread w' trio of dips

13.5

Ciabatta w olive oil and Dukkah

14.5

ENTREES

Decks Chowder

With crab, mussel, barramundi, scallop and calamari served with toasted bread

24.5

Freshly Shucked Oysters Natural

Chilled and served with lemon and two dipping sauces

Half dozen 18 / Dozen 36

Oysters Kilpatrick

Decks style baked with Worcestershire and bacon

Half dozen 20 / Dozen 38

Oyster Mornay

Decks own Cheese Béchamel

Half dozen 20 / Dozen 38

Selection of oysters

4 oyster Kilpatrick, 4 oyster mornay, 4 natural

39 Dozen

Garlic prawns

Marinated in garlic, olive oil and thyme served on a bed of fragrant saffron rice

30.5

Chilled Bugs

Cooked morten bay bugs served with a dipping sauce and a garnish salad

39

Prawn and Crab Cocktail

Chilled with mango salsa, and decks own seafood sauce

19.5

Salt and Pepper Calamari

On a rocket and spanish onion garnish salad, with lime and garlic aioli

22

Bucket O Prawns

400g of the freshest whole cooked king prawns served with dipping sauces and baguettines

31

SALADS

Greek Salad

Tomato, cucumber, olives, feta, olive oil and oregano

21

Caesar Salad

Crispy cos, 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, onion, croutons, capsicum, avocado, artichoke, with pine nuts and prawns topped with tangy vinaigrette

22

Baby Octopus Salad

Marinated baby octopus tossed through a fresh seasonal garden salad and a light lemon vinaigrette dressing

23

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, onion, and bacon

29

Spinach and Ricotta Ravioli

Bound in a creamy white wine, mushroom and garlic sauce

25

Sides

Potato Mash, Fries and aioli, Rosemary chats
Seasonal Vegetables, Garden Salad

8

SEAFOOD

Atlantic Salmon

Grilled w/ sautéed kipfler potato and chorizo sausage topped with tomato and citrus salsa

35

Barramundi or Snapper

Ovan baked with a citrus salsa on wilted Asian greens or the freshest catch deep fried in beer batter and served with fries

36

**Catch of the Day
(market price)**

**Whole fish of the day
(market price)**

PLATTERS

Seafood Plate

Battered Thai prawn, crumbed baby calamari, grilled Atlantic salmon and sea scallop, crumbed butterfly whiting served w/ chips, decks seafood sauce and garnish salad

43

Queenslander

Bug, prawn, oysters and avocado

76

Decks Chilled Platter

Platter for 2 including fresh crab, bug, scallop, smoked salmon, oysters, and prawns finished with seasonal fruit

100

Decks Hot and Cold Platter

Platter for 2 including fresh crab, bug, scallop, smoked salmon, oysters, and prawns Deep fried beer battered prawns, crumbed butterfly whiting, crumbed calamari and fries With a dipping sauce and tomato sauce finished with seasonal fruit

150

STEAK

Reef and Beef

Tenderloin with prawns and calamari tossed in a garlic cream sauce. Served with mash, and broccolini

43

Eye Fillet

220gm.Pasture Fed to 18 months, MSA graded British bred cattle from South Western Queensland. Served with mash, and broccolini

40

Prime Sirloin

300gm Certified Australian Angus Beef. 120day MSA grain fed Black Angus from Central NSW Served with a garnish salad and fries

39

Fillet Mignon

Bacon wrapped fillet steak w/ sugar snaps on potato gratin

38

T- Bone

400gm , 90 days Grain Fed Angus, Served with a garnish salad and fries

39

300g Rump

300gm Kimberly Red Rump 150day grain fed Red Angus from Claremont in North Western Queensland served with mash, and broccolini

38

Rack of Lamb

Garlic confit, chat potatoes and broccolini with a spiced plum glaze

37

Chicken

Wrapped in prosciutto, stuffed with cream cheese and sun dried tomato, on roasted rosemary and mustard chats with a herb buerre blanc sauce

38

SAUCE SELECTION

~ Red wine jus ~ Peppercorn ~ Rosemary jus~ Mushroom ragout ~ Seeded mustard cream, Garlic cream sauce

4

mustard, Aioli, Seafood sauce, Tartare Sauce

2.5

