

## BREADS

Garlic Bread

**10.5**

Turkish bread w' trio of dips

**12.5**

Ciabatta w olive oil and Dukkah

**13.5**

## ENTREES

### **Decks Chowder**

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

**23.5**

### **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 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**

### **Garlic prawns**

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

**30.5**

### **BBQ Prawns**

Juicy green prawns marinated in sea salt, garlic and lemon.

Then on the char grill to finish off

**31.5**

### **Sea Scallops**

On the shell served with truffle cauliflower puree with pineapple and sweet chilli salsa

**28**

### **Bowl of Mussels**

In a tomato and basil Broth served with herb and garlic rubbed toasted Turkish bread

**26**

### **Prawn and Crab Cocktail**

Chilled with mango salsa, and decks own seafood sauce

**19**

### **Salt and Pepper Calamari**

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

**21**

### **Bucket O Prawns**

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

**30**

**SALADS**

**Greek Salad**

Tomato, cucumber, olives, feta, olive oil and oregano  
20

**Caesar Salad**

Crispy cos, parmesan cheese, crispy pancetta, white anchovies, croutons, with decks caesar dressing and topped with a poached egg.  
21

**Warm Decks prawn Salad**

Mixed lettuce, tomato, onion, croutons, capsicum, avocado, artichoke, with pine nuts and prawns topped with tangy vinaigrette  
20

**Baby Octopus Salad**

Marinated baby octopus tossed through a fresh seasonal garden salad and a Light lemon Vinaigrette dressing  
22

**PASTA**

**Decks Marinara**

With scallops, prawns, calamari, crab, mussels and local fish done in a tomato based sauce  
41

**Carbonara**

A creamy based pasta with mushrooms, onion, and bacon  
27

**Spinach and Ricotta Ravioli**

Bound in a creamy white wine, mushroom and garlic sauce  
23

**Sides**

Potato Mash, Fries and aioli, Rosemary chats  
Seasonal Vegetables, Side Garden Salad  
8

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## STEAK

### **Reef and Beef**

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

42

### **Eye Fillet**

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

39

### **Prime Sirloin**

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

38

### **Fillet Mignon**

Bacon wrapped fillet steak w/ sugar snaps on potato gratin

37

### **T- Bone**

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

38

### **300g Rump**

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

37

### **Beef Spare Ribs**

Spiced plum sauce on a bed of fragrant herbed jasmine rice

32

### **Rack of Lamb**

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

36

### **Chicken**

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

37

## SAUCE SELECTION

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

8

mustard, Aioli, Seafood sauce, Tarter Sauce

2.5

