

BREADS

Garlic bread

11.5

Turkish bread w/ trio of dips

13.5

Classic brushetta

12.5

ENTREES

Decks Chowder

With crab, mussels, barramundi, scallops, prawns and calamari served with toasted bread

24

Oysters Natural

Chilled and served with lemon and a dipping sauce

Half dozen 19 Dozen 36

Oysters Kilpatrick

Baked with Decks' signature worcestershire, bacon and onion sauce

Half dozen 20 / Dozen 38

Selection of Oysters

4 oysters kilpatrick, 4 oysters mornay, 4 oysters natural

Dozen 40

Half Shell Scallops

Topped with a creamy dill and smoked salmon mornay

Half dozen 22 / Dozen 34

Garlic Prawns

Marinated in garlic, olive oil and mixed herbs served on a bed of saffron rice

30.5

Chilled Bugs

Cooked morten bay bugs served with a spiced plum 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 mixed leaf garnish salad, with lemon and garlic aioli

25.5

Bucket Of Prawns

400g of the freshest whole cooked king prawns served with a dipping sauce and baguettes

31

Mediterranean Mixed Seafood

Sauté half shell scallops, prawns, octopus, NZ mussels, local fish, calamari, clams cooked in extra virgin olive oil and parsley butter served with baguettes

35

SALADS

Greek Salad

Tomato, cucumber, onion, olives, feta and oregano
20

Caesar Salad

Cos lettuce, parmesan cheese, crispy bacon, anchovies and croutons with Decks'
Caesar dressing and topped with a poached egg
22

Warm Decks Prawn Salad

Mesclun lettuce, tomato, onion, croutons, avocado, artichoke, pine nuts and prawns
Topped with a tangy vinaigrette
23

Char-Grilled Mixed Seafood Skewer Salad

Scallop, prawn, octopus and calamari marinated in oregano and lemon olive oil,
Served with a fresh seasonal garden salad and pomegranate dressing
25

PASTA

Decks Marinara

With scallops, prawns, calamari, crab, mussels and local fish in a tomato based sauce
38

Smoked Salmon and Dill Fettuccine

Smoked salmon and dill cooked in a creamy white wine sauce
29

Spinach and Ricotta Ravioli

Bound in a creamy white wine, swiss brown mushrooms and garlic and chive sauce
27

Vegetarian Penne

Artichoke, sundried tomato, olives, feta cheese, rocket and oregano cooked in
extra virgin olive oil
25

Sides

Potato mash, Fries and aioli,
Seasonal vegetables, Garden salad
8

SEAFOOD

Atlantic Salmon

Served on sautéed kipfler potatoes, roasted cherry tomatoes, beetroot, capers, Feta and rocket finished with a lemon and dill beurre blanc sauce

37

Barramundi or Snapper

Oven baked fish served on a bed of truffle mashed potato, fresh seasonal Vegetables and topped with caramelized leek and onion, finished with a White wine cream sauce

or

The freshest catch deep fried in beer batter and served with fries and salad

38

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

PLATTERS

Seafood Plate

Honey beer battered prawns, crumbed calamari, grilled Atlantic salmon, Half shell sea scallop, crumbed butterfly whiting served w/ chips
Decks' seafood sauce and garnish salad

44

Queenslander

Bugs, prawns, oysters and avocado with Decks' seafood sauce

76

Decks Chilled Platter

Platter for 2 including fresh crab, bugs, scallops, smoked salmon, oysters and Prawns finished with seasonal fruits and Decks' seafood sauce

100

Decks Hot and Cold Platter

Platter for 2 including fresh crab, bugs, scallops, smoked salmon, oysters, prawns, Honey beer battered prawns, crumbed butterfly whiting, crumbed Calamari and fries with tartare and seafood sauces,
Finished with seasonal fruits

150

STEAK

Reef and Beef

Eye fillet with prawns and calamari tossed in a garlic and chive cream sauce.
Served with buttered mash, and asparagus

43

Eye Fillet

220gm of 18 month old pasture fed, MSA graded beef served with oven baked
Kipfler potato, asparagus and herb roasted tomato

40

Prime Sirloin

300gm grain fed black angus, served with truffle mash, thyme mushrooms
Asparagus and herb roasted tomato

39

Fillet Mignon

Bacon wrapped fillet steak w/ roasted asparagus spears and roasted
Tomato on a parmesan and rosemary gratin

38

Rack of Lamb

On oven baked kipfler potatoes and fresh seasonal vegetables
Topped with a spiced plum jus

38

Chicken Breast

Wrapped in prosciutto, stuffed with macadamia nuts, cream cheese, rocket and
Sun dried tomato, on a bed of kifpler potatoes and mixed vegetables topped with a
Creamy white wine pesto sauce

37

Pork Cutlet

Char-grilled Barker's creek pork
Served on a bed of apple infused sautéed seasonal mixed cabbage
With choice of sauce.

35

SAUCE SELECTION

~ Red wine jus ~ Peppercorn Jus ~ Rosemary jus~ Mushroom ragout ~
Mustard cream sauce ~ Garlic & chive cream sauce ~

4

~ Mustard ~ Aioli ~ Seafood sauce ~ Tartare sauce~

2.5