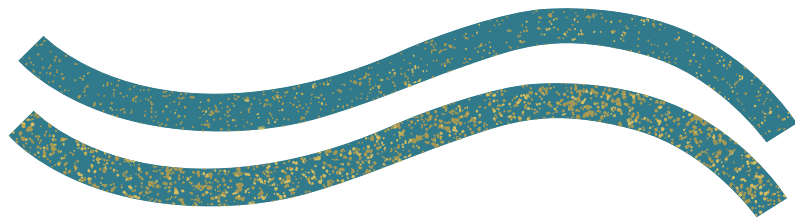


THE DECK



BAR ■ RESTAURANT
BUSSELTON

FOOD MENU

Entrees

Garlic ciabatta bread \$9.50 (VG)

Cheesy garlic ciabatta bread \$11.00 (V)

Mixed olives \$8.00

Marinated in chilli, lemon, and rosemary (VG, GF)

Oysters (GF)

Natural - \$21.00 half dozen/\$36.00 dozen

Kilpatrick - \$23.00 half dozen/ \$39.00 dozen

Corn and manchego croquettes \$14.00

Aioli, red pepper jam (V))

Tiger prawns \$24.00

Freekeh, pine nut, raisin, preserved lemon

Crispy squid \$17.00

Furikake, Japanese mayo, lemon (GF)

Chicken wings \$17.00

Bourbon BBQ sauce, aioli (GF)

GF – Gluten Free V – Vegetarian VG - Vegan

We aim to accommodate everyone so please advise staff of any dietary requirements or special requests

Mains

Clam linguini \$29.00

Chilli, garlic, white wine, pangratatto

Mussels \$32.00

Chilli, tomato, white wine, garlic ciabatta

The Deck burger \$26.00

180g beef, bacon, swiss cheese, pickles, chipotle mayo, brioche bun, chips

Crispy skin salmon \$38.00

Char grilled prawns, pea and fennel risotto, salsa verde (GF)

Pork belly \$38.00

Brussels sprouts, celeriac puree, bacon, apple, jus (GF)

Lamb gnocchi \$35.00

Braised lamb shoulder, potato gnocchi, black cabbage, broad beans, grana padano

Sirloin steak 250 gram \$39.00

Chips, salad, choice of mushroom, creamy garlic, pepper sauce or red wine jus (GF)

Filet mignon 250 gram \$46.00

Wrapped in bacon, mash, spinach, choice of mushroom, creamy garlic, pepper sauce or red wine jus (GF)

Beer battered fish and chips \$29.00

Fennel and radish slaw, lemon, tartare sauce

Chicken parmigiana \$28.00

Napoli sauce, prosciutto, mozzarella, chips, salad

Chicken schnitzel \$26.00

Chips, salad, choice of mushroom, creamy garlic, pepper sauce or red wine jus

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Salads

Caesar \$19.00

Baby Cos, prosciutto, croutons, grana padano, white anchovy, soft egg

Kale and quinoa \$21.00

Almond, pomegranate, preserved lemon, mint, yoghurt (GF)

Warm pumpkin and chickpea \$22.00 (GF)

Sprouts, pepitas, goats cheese, hazelnut dukkha

ADD

Grilled Chicken \$7.00 (GF) / Crispy Squid \$8.00 (GF) / Grilled Prawns \$12.00 (GF)

Sides

Chips, aioli \$10.00 (V)

Wedges, sweet chilli sauce, sour cream \$12.00 (V)

Mac 'n' cheese \$10.00

Braised brussels sprouts, black cabbage, almond, brown butter \$8.00(V)

Baby cos, pear and parmesan salad,
seeded mustard vinaigrette \$9.00 (V, GF)

Mash \$8.00 (V,GF)

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Juniors

Fish & Chips \$12

Crunchy Chicken Tenders & Chips \$12

Bangers & Mash (GF) \$12

Mac 'n' cheese \$12

Ice Cream with Topping \$5

Chocolate, strawberry, banana, vanilla, spearmint, or caramel topping ☺

Seniors

Beer Battered Fish & Chips \$17.00

Garden salad, lemon, tartare sauce

Market fish pie \$17.00

Mash topping, garden salad

Chicken Tenders & Chips \$17.00

Garden salad, red wine jus (GF)

Bangers & Mash \$17.00

Peas, onion gravy (GF)

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