

The Deck Sydney

Lunch Menu | Monday to Friday | 11:00am to 2:30pm

bread plate – pissaladiere of brioche, herb focaccia,
olive and potato roll with dukkah and artichoke dip - 8.5

starters

Moroccan soup with lentils, chick peas and kidney beans,
dollop of yoghurt and fresh coriander, thick cut rustic bread - 11.5

rabbit terrine, tomato chutney, crusty bread - 13.5

dill **cured salmon** rested on a potato and chive salad with crème fraiche -14.5

roasted **sweet potato salad** with shaved goats cheese,
baby spinach, caramelized Spanish onion coated in balsamic dressing - 14

marinated charred **squid** with a salad of roasted tomatoes, olives and Spanish onion - 14

freshly shucked **oysters: natural or mirin** dressing – ½ doz/doz - 18/32

mains

potato **gnocchi** with ox tail braised in port, red wine sauce, green olives and peas - 14/17

pappardelle pasta, ricotta, asparagus spears, baby spinach, lemon cream sauce - 16.5

fresh **salmon fish cakes** rested on an avocado salad with lemon mayo - 17.5

coq au vin – plump **chicken pieces** slowly cooked in red wine sauce,
button mushrooms, shallots, bacon lardons served with mashed potato - 18

grilled Rock **Ling fish** fillet with shaved fennel, artichokes, rocket and lemon dressing - 20.5

pumpkin, black olive and tomato **tagine** stew,
served with cous cous, minted yoghurt with a side of harissa - 17

char grilled **rump steak** with warm kipfler potatoes, Portobello mushrooms in tarragon butter - 19.5

sides

green beans dressed with lemon and extra virgin olive oil – 9.5

shoe string **fries** with aioli – 8.5

mixed **green salad** – 9

desserts

rich Belgium **chocolate terrine**, orange caramel and double cream – 12.5

lemon polenta cake, poached rhubarb, lime clotted cream – 12.5

quince, **apple and persimmon pastry**, buttermilk pineapple sorbet – 12.5

crème caramel, orange salad, tuille biscuit – 12.5

cheese plate - selection of Australian and imported cheeses,
with dried fruits, guava paste, oatcakes and lavoshe - 22

