

DECK DINING

ENTRÉE

Salmon Tartar

27

Salmon Tartar with citrus, orange, blood orange, olive oil and foccacia

We recommend -  **Montville Verdelho**

Samosa of confit lamb shoulder

25

Samosa of confit lamb shoulder with mint and peas, jus

We recommend -  **Traprock Cabernet Franc /
Barbera Pressing (only by the bottle)**

Panna cotta with goat cheese

24

Panna cotta with goat cheese, tomato crumble, chili, nuts and zucchini

We recommend -  **Montville Sauvignon Blanc**

MAINS

Chicken breast

38

Roasted chicken breast, smoked mashed potatoes, grilled pak choy and chicken jus

We recommend -  **Traprock Barbera**

Roasted Barramundi

40

Roasted barramundi on skin, vegetable tian, fishbone jus with tomato and capers

We recommend -  **Verdejo**

Potato gnocchi

40

Potato gnocchi, grilled zucchini, peas, cherry tomato, rocket and stracciatella

We recommend -  **Fiano**

Grilled rack of Lamb

44

Grilled rack of Tasmanian lamb, creamy polenta with sun dried tomatoes, Provençal tapenade

We recommend -  **Montville Shiraz**

Braised beef

42

Beef cheek braised in red wine, carrot, mushrooms and mashed potatoes

We recommend -  **Traprock Lagrein /
Severn River Petit Verdot**

Flame Hill Cheese Burger

32

Homemade bun's, homemade ketchup, onion, Cheese, Black Angus Pattie, cucumber Pickles, tomato, lettuce and Aioli sauce

We recommend -  **Kurrajong Cabernet Sauvignon
/ Traprock Cabernet Franc**

Red lentil Dahl (Vegan,GF,DF)

38

Red lentil dahl with coconut milk, curry, coriander, carrot and tomato, served with plain naan

We recommend -  **Wild Child** /  **Decadence**

KIDS MENU

20

- Pasta with butter & Parmesan
or
- Pasta with cream & ham
or
- Pasta with tomato sauce
or
- Roasted chicken with mash potato
or
- White fish of the day with fresh vegetables

We recommend - **Lemon, limes & bitters or Pineapple Juice**

As not all ingredients are listed, please discuss dietary requirements with our staff prior to ordering



DECK DINING

DESSERTS

Tawny Affogato (GF)

20

Vanilla ice cream, caramel Popcorn, Espresso & a glass of Tawny

Chocolate Board (GF)

30

6 chocolate pralines of local Patisserie

We recommend -  **Barrel Port**

Apple crumble

20

Warm apple crumble, salted butter caramel and vanilla ice cream

We recommend -  **Decadence**

Vanilla Crème Brûlée

20

Bourbon vanilla crème brûlée, fresh red Fruit

We recommend -  **Late Harvest**

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