

DECK BAR MENU

Bowl of Chips	\$10.90
Loaded Wedges: with bacon & cheese, served with sweet chilli & sour cream	\$15.50
Garlic & Cheese Pizza: thin crust pizza topped with garlic & cheese	\$13.90
Oysters Natural: with a lemon wedge & cocktail sauce (min order of 3)	each \$3.00
Oysters Kilpatrick: with crispy bacon & worcestershire sauce (min order of 3)	each \$3.50
Mixed 1/2 dozen \$19.00 or Mixed dozen \$32.00	
Lentil, Goats Cheese & Cauliflower Fritters: with mustard mayo & smoked paprika.	\$16.00
Nacho's: crispy corn chips with salsa, cheese, spiced beans, jalapeno, guacamole, sour cream & topped with spring onion	\$16.50
Grilled Haloumi Cheese: served with a green olive tapenade	\$15.50
Ham hock & Pea Croquettes: served with piccalilli sauce	\$17.00
Margherita: napoli, fresh basil & buffalo mozzarella	\$19.50
Sicilian Pizza: napoli, hot salami, chilli, red onion, jalapenos & buffalo mozzarella	\$23.00
Vegan Lamb: napoli, vegan lamb, onion, olives, red pepper & vegan cheese	\$23.00
Mushroom & Brie Pizza: napoli, mushroom, brie cheese, sweet onion & fresh prosciutto	\$23.00
Capricciosa Pizza: napoli, ham, mushroom, olives & buffalo mozzarella	\$23.00
<i>All burgers served with seasoned chips</i>	
Wagyu Beef Burger: with bacon, tomato, lettuce, pickle, cheese, aioli & relish	\$22.00
Chicken Burger: southern fried buttermilk chicken with bacon, slaw & mayo	\$22.00
Chilli Beef Burger: with jalapeno's, onion, cheese, bacon, lettuce & habanero mayo	\$23.00
Vegetarian Burger: spiced lentil & chickpea burger with rocket, feta, beetroot jam, vegan aioli, pomegranate. Served on a turmeric bun & served with sweet potato fries	\$21.00
Calamari: lightly floured & fried. Served with chips & salad, house tartare and lemon	\$30.00
Fish & Chips: served with garden salad & aioli	\$28.00
Seafood Platter for 2: selection of prawns, scallops, fish, oysters, calamari, chips & salad	\$70.00
Chicken Parma: chicken breast topped with virginian ham, napoli & cheese, served with seasoned chips & salad	\$25.50
Vietnamese Chicken Salad: crispy chicken with wombok, carrot, cucumber, mint, chilli, coriander, peanuts and topped with crispy noodles	\$24.00
Shredded Lamb Salad: warm freekah, roasted beets, pickled cauliflower, pomegranate, coriander & crumbled feta.	\$25.00
Vegetable Salad: roasted pumpkin, spinach, peanuts, pepitas, goats cheese, roasted red onion and balsamic dressing.	\$19.50

MEALS ON THE DECK ARE ALL SERVED TOGETHER

10 % SURCHARGE ON FOOD APPLIES ON PUBLIC HOLIDAYS

DECK WINE LIST

	REGION	GLASS	BIG GLASS	BOTTLE
WHITES				
Wolf Blass 'Bilyara' Chardonnay	SE AUS	\$9	\$11	\$28.50
St Huberts 'The Stag' Chardonnay	Tasmania	\$10	\$12	\$31
Crittendens 'Geppetto' Chardonnay	M'ton Pen	\$11	\$13	\$33
Wolf Blass 'Bilyara' Sauvignon Blanc	SE AUS	\$9	\$11	\$28.50
Oyster Bay Sauvignon Blanc	NZ	\$11	\$13	\$32
Upside Down Sauvignon Blanc	NZ	\$10	\$12	\$28
Hartogs Moscato	SE AUS	\$9	\$11	\$27
Tar & Roses Pinot Grigio	VIC	\$11	\$13	\$33
REDS				
Wolf Blass 'Bilyara' Shiraz	SE AUS	\$9	\$11	\$28.50
The Black Chook Shiraz	McLaren Vale	\$10	\$12	\$35
Wynns 'The Siding' Cab Sauv	Coonawarra	\$10	\$12	\$30
Ninth Island Pinot Noir	Tasmania	\$11	\$13	\$32
Upside Down Rosé	NZ	\$10	\$12	\$31
SPARKLING				
Morgan's Bay Sparkling Cuvee	SE VIC	\$9	\$11	\$28.50
Brown Bros Prosecco 200ml	VIC			\$10
Jacobs Creek 200ml	SE AUS			\$10