

MENU

Entrée

Oysters (GF)	half. 20
Shucked to order, natural or with champagne jelly	doz. 40
Grilled lambs tongue (GF)	22
Celeriac remoulade, iodised sour cream and eggplant crisps	
Vine ripened tomato caprese (V)	22
Buffalo mozzarella, basil crumbs and aged white balsamic	
Beef carpaccio (GF)	22
Capers, rocket, parmesan cheese and armagnac dressing	
Kingfish Ceviche (GF, DF)	22
Beetroot, mojama and baby coriander with a lime mayonnaise	
Compressed watermelon (GF, V)	20
Persian feta mousse, pickled watermelon rind, dukkah wafer and mint granita	
Spencer Gulf mussels	20
Harissa, coconut milk, coriander and Turkish bread	
Pan seared haloumi (V)	20
Roast tomatoes, confit fennel, olives and pomegranate salad	

Please advise our staff of any specific dietary requirements
(GF) – Gluten Free (DF) – Dairy Free (V) – Vegetarian
Please be advised that all credit card transactions incur a 1.5% surcharge.
A 7.5% service charge applies to bookings of 10 and over
Following food safety standards, food cannot be removed from our
premises. For more information, visit haccp.com.au





The Deck
SYDNEY

www.thedecksydney.com

1 Olympic Dr, Milsons Point NSW 2061

+612 9033 7670 reservations@thedecksydney.com

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Main

Pan fried barramundi	34
Quinoa, cucumber, fennel, preserved lemon, fresh herbs and tahini yoghurt dressing	
Pork Belly (GF)	34
Spiced fried cauliflower, green chilli, spring onion and pomegranate dressing	
Huon salmon (GF, DF)	34
Asparagus, ratatouille and Bois Boudran sauce	
Char-grilled grain-fed scotch fillet (GF)	36
Caramelized onion, glazed carrots, onion soubise and herb butter	
Swiss brown and portabello mushroom risotto (V, GF)	28
Goats curd, crispy enoki mushroom and porcini salt	
Seafood pie	34
Buttered leeks, baby coz, radish and dill salad	
Roast lamb shoulder	34
Spring peas, broad beans, spring onion, snow pea tendrils and salsa verde	
Paella (minimum 2 people)	pp 30
Prawns, squid, spring bay mussels, chicken, confit pork belly, chorizo and saffron rice	

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Sides

Mixed seasonal vegetables	9
Rosemary chat potatoes	9
Rocket, golden sultana, pinenut and parmesan salad	9
Mixed leaf salad, with tomatoes, onion and house dressing	9
Deck bread	pp 2.50



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Dessert

Blackberry and passionfruit delice	15
Vanilla and blackberry ice cream, passionfruit gel, fresh berries and pistachio crumbs	
Belgian chocolate terrine (GF)	15
Salted caramel macaron, Grand Marnier oranges, double cream and an orange crisp	
Classic creme brûlée	15
Macerated strawberries, pistachio cinnamon biscotti, raspberry purée and baby mint	
The Deck snickers (GF)	15
Caramel parfait, milk chocolate mousse, salted macadamia caramel and fresh raspberries	
Cheese Plate	21
Selection of perfectly aged cheeses, dried fruits, quince paste, lavosh and crackers	
Please ask your service staff for daily selection.	

Dessert Wines & Fortifieds

Vasse Felix Cane Cut 2011, WA	8/29
Alasia Moscato D'Asti, IT	30
Grant Burge Muscat 10 years	10
Valdespino Pedro Ximenez Sherry	12
Galway Pipe	9
Penfolds Grandfather Tawny	14

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