



**S P R I N G M E N U**

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# LUNCH AT THE DECK

EVERYDAY | 11AM - 3PM

## STARTERS

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<b>GARLIC BREAD</b> <i>V</i> Sourdough brushed with garlic oil, served with confit garlic	8.00
<b>SOUP OF THE DAY</b> Served with grilled sourdough	10.00
<b>8" CHEESY PIZZA BREAD FOR TWO</b> Mozzarella cheese on 8" pizza base	10.00

## ENTRÉES

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<b>SPINACH &amp; FETTA FILO PARCELS</b> <i>V</i> Minted cumin yoghurt sauce	14.00
<b>SALT &amp; PEPPER SQUID</b> <i>GF</i> Lemon & wasabi	14.00
<b>HICKORY SMOKED BOURBON CHICKEN WINGS</b> <i>GF</i> Blue cheese dipping sauce	14.00
<b>HOUSE MADE PRAWN &amp; VEGETABLE SPRING ROLLS</b> Nuoc Cham dipping sauce	15.00

## SALADS

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<b>WATERMELON &amp; FETTA SALAD</b> Fresh watermelon cubes, crumbled feta, Spanish onion, roquette salad with balsamic drizzle	15.00
<b>VIETNAMESE PORK BELLY SALAD</b> <i>GF</i> Carrot, red capsicum, bean sprouts, coriander, Vietnamese mint & sticky soy glaze	16.00
<b>TRADITIONAL CAESAR SALAD</b> Crispy cos lettuce, bacon bits, garlic croutons, shaved parmesan, anchovies, soft boiled egg, house Caesar dressing	16.00
<b>Add</b> chicken, prawns or smoked salmon	5.00

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### SIDES:

Truffle potato puree <i>GF</i>	5.00
Sweet potato chips <i>GF</i>	5.00
Beer battered chips	5.00
Broccoli with toasted almonds <i>GF</i>	5.00

## PIZZAS

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<b>12" ROAST PUMPKIN &amp; SPINACH PIZZA</b> <i>V</i>	18.00
Roasted pumpkin, bocconcini, baby spinach on a Napoli sauce base	
<b>12" BBQ CHICKEN PIZZA</b>	19.00
Chicken, bacon, red onion, red capsicum, mozzarella with a smoky bbq swirl	
<b>12" PULLED PORK &amp; PRAWN PIZZA</b>	22.00
Slow cooked pulled pork belly, prawn cutlets, blistered cherry tomatoes, mozzarella, aioli swirl & roquette	

## FROM THE OCEAN

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<b>CRISPY SKIN TASMANIAN SALMON</b> <i>GF</i>	25.00
Black truffle potato puree, slow -cooked trussed tomatoes, asparagus wrapped in prosciutto & lemon beurre blanc sauce	
<b>SEAFOOD SPAGHETTI MARINARA</b>	25.00
Garlic, prawn, mussels, reef fish, squid in a marinara sauce & shaved parmesan	
<i>Paired wine recommendation - Fat Bastard Chardonnay</i>	<i>7.50 / 30.00</i>

## FROM THE LAND

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<b>MEMPHIS PORK RIBS</b> <i>GF</i>	25.00
5-hour slow cooked dry rubbed pork ribs, smoky bourbon sauce, coleslaw & sweet potato fries	
<i>Paired wine recommendation - Mawson's "Far Eastern Party" Cabernet Sauvignon</i>	<i>7.50 / 30.00</i>
<b>GRILLED CHICKEN SUPREME</b> <i>GF</i>	26.00
Creamy bacon seeded mustard sauce, truffle mash potato & steamed asparagus	
<i>Paired wine recommendation - Yealands Estate Landmade Pinot Gris</i>	<i>8.00 / 35.00</i>
<b>SIRLOIN STEAK* 250g</b>	25.00
Garden salad, beer battered chips, with your choice of sauce	
<b>SCOTCH FILLET STEAK* 250g</b>	28.00
Garden salad, beer battered chips, with your choice of sauce	
<b>EYE FILLET* 200g</b> <i>GF</i>	30.00
Truffle mash, steamed broccolini, with your choice of sauce	

**Sauces:** Red wine jus, pepper sauce or mushroom sauce - *all GF*

## KIDS MENU

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<b>CRUMBED CHICKEN TENDERLOIN WITH CHIPS</b>	10.00
<b>CHEESEBURGER &amp; CHIPS</b>	10.00
<b>FISH &amp; CHIPS</b>	10.00
<b>HAWAIIAN PIZZA</b>	10.00
<b>SPAGHETTI BOLOGNESE</b>	10.00
<b>BOWL OF CHIPS</b>	5.00
<b>BOWL OF WEDGES</b>	5.00



### \*HAVING A STEAK?

Check out our 'Cooked to Perfection Chart' on the back page before ordering!

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# BAR MENU

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<b>BEER BATTERED ONION RINGS</b> ✓ Cajun dipping sauce	8
<b>THICK CUT HAM, CHEESE &amp; TOMATO TOASTIE</b> Served with chips & aioli	10
<b>LOADED WEDGES</b> Bacon, cheese, spring onions, sour cream & guacamole	14
<b>BEEF NACHOS</b> GF Cheesy nachos, ground beef, bean mix, sour cream & guacamole	15
<b>PANKO CHICKEN WRAP</b> Panko crumbed chicken tenderloins on a 10" tortilla, coss lettuce, bacon rashers, sliced cheese, aioli served with beer battered chips	15
<b>SMOKED SALMON &amp; AVOCADO WRAP</b> Cos lettuce, Tasmanian smoked salmon, fresh avocado, sliced tomato, dill cream fraiche with sweet potato chips	16
<b>SMOKY PULLED PORK BURGER</b> Slow cooked pork belly, Asian slaw & aioli on a toasted brioche bun, served with beer battered chips	16
<b>THE GOLFER'S STEAK SANDWICH</b> Chargrilled steak on a Turkish roll, balsamic caramelised onions, bacon, fried egg, sliced tomatoes & tomato relish, served with beer battered chips	17
<b>THE DECK BEEF BURGER</b> 120g beef pattie, bacon, fried egg, lettuce, tomato, beetroot, sliced cheese, caramelised onions & aioli on a toasted brioche bun, served with beer battered chips	18
<b>GRILLED CAJUN CHICKEN BURGER</b> Toasted brioche bun, Cajun marinated chicken breast, bacon, pineapple, lettuce, tomato and harissa aioli, served with sweet potato fries	18
<b>BEER BATTERED FISH &amp; CHIPS</b> Crispy beer battered fish, garden salad, beer battered chips, lemon wedge & tartare sauce	18
<b>BOWL OF CHIPS</b> Option of potato chips or sweet potato chips Small Large	5 8
<b>BOWL OF WEDGES</b> With sour cream & chilli sauce Small Large	5 8

## TAPAS

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<b>TRIO OF DIPS</b> with grilled naan bread	12
<b>SPICY BUFFALO WINGS</b> <i>GF</i> with blue cheese sauce	12
<b>THAI BEEF SATAYS</b> <i>GF</i> with peanut & coconut dipping sauce	12
<b>CHORIZO EMPANADAS</b> with bush tomato chutney	12
<b>BLACK TRUFFLE, PORCINI, MUSHROOM ARANCINI, AIOLI</b>	12
<b>JALAPENO POPPERS</b> with tomato risotto & mozzarella	12
<b>ITALIAN MEATBALLS</b> In romesco sauce	16
<b>SPANISH GARLIC PRAWNS</b> <i>GF</i> Marinated in paprika & lemon	16
<b>DUCK PANCAKES</b> Sliced peking duck, hoisin sauce, cucumber & spring onion	16
<b>BEEF SLIDERS</b> with smoky barbeque sauce, cheese & lettuce	16
<b>PULLED PORK SLIDERS</b> with Asian slaw	16
<b>THREE CHEESE PLATE</b> with lavosh, nuts & dried fruit	16

## THE DECK ENTERTAINER OPTIONS

<b>THE DECK ENTERTAINER OPTION 1</b> select any three \$12 tapas	30
<b>THE DECK ENTERTAINER OPTION 2</b> select any three tapas	40

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**SUNDAY SESH ON THE DECK**  
FINISH YOUR WEEKEND ON A HIGH NOTE WITH  
LIVE MUSIC 12PM-3PM EVERY SUNDAY