THE DECK SOUTHBANK

$65 Function Menu

Shared starters

Freshly Shucked Oysters, Mignonette Dressing

Arancini

Marinated Italian olives

Charcuterie Selection

Second course

Rainbow Trout, Green Beans, Snow Peas

Fusillotti, Broccolini, Herb Crumb

Lamb Rump, Caponata, Red Wine Sauce

Chicken, Corn Purée, Corn Chips, Mustard

Dessert

Petits Fours – to share

Sides served w/ mains

Menu is seasonal & subject to change

Please inform your waiter of any allergies or dietary requirements.
Please note we cannot guarantee that all dishes will be free from allergens.

THE DECK
SOUTHBANK

$75 Function Menu

First Course

Asparagus, Squacquerone

Fisherman's Nest

Chicken Liver Pâté, Brioche,
Blood Orange Chutney

Second Course

Market Fish, Seasonal Garnish

Lamb Rump, Caponata, Red Wine Sauce

Fusillotti, Broccolini, Herb Crumb

Duck Leg, Fermented Miso BBQ Sauce, Capsicum

Dessert

Dark Chocolate Peanut Butter Mousse,
Chocolate Brownie, Honey, Sesame Oil

Lemon Curd Tart, Raspberry

Sides served w/ mains

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THE DECK
SOUTHBANK

$85 Function Menu

First Course

Asparagus, Squacquerone

Blue Swimmer Crab, Avocado,
Compressed Chilli Melon

Terrine Du Jour, Dijon, Giardiniera

Second Course

Market Fish, Seasonal Garnish

Prime Cut Beef

Fusillotti, Broccolini, Herb Crumb

Duck Leg, Fermented Miso BBQ Sauce, Capsicum

Dessert

Dark Chocolate Peanut Butter Mousse,
Chocolate Brownie, Honey, Sesame Oil

Lemon Curd Tart, Raspberry

Selected Cheese, Lavouche, Fruit Bread

Sides served w/ mains

Menu is seasonal & subject to change

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