

# The Deck

## Dinner Menu

### Entree's

**Garlic Bread** \$10

**Cheesy Garlic Bread** \$12

**Buffalo Wings** (GF) \$19

*Served with chips and tossed with your choice of house made maple buffalo sauce or BBQ bourbon sauce*

**Potato Wedges** \$16

*served with sour cream & sweet chilli sauce*

### For The Minions

**Chicken Nuggets & Chips** \$14

**Fish & Chips** \$14

**Schnitzel & Chips** \$14

**Linguini Bolognese** \$14

*All kids meals include a scoop of ice-cream for dessert*

**Your choice of gravy or sauce is included in every meal price**

#### Gravy

(Plain, Pepper, Mushroom, Diane)

#### Other

(Hollandaise, Garlic Butter)

*Cold sauces such as aioli, ranch, tomato and BBQ are available at food pickup area*

### Aussie Classics

**Chicken Snitty\*** \$28

*Fresh chicken breast, crumbed & deep-fried*

**Chicken Parmy\*** \$30

*Snitty, homemade napolitana sauce, shredded ham & cheese*

**Hawaiian Parmy\*** \$30

*Snitty, homemade napolitana sauce, shredded ham, pineapple & cheese*

**Spicy Parmy\*** \$30

*Snitty, homemade napolitana sauce, jalapenos & cheese*

**Green & Gold Parmy\*** \$30

*Snitty, smashed avocado, bacon, sweet chilli & cheese*

**Plant Based Schnitzel\* (V)** \$29

*Soy based crumbed snitty*

**Plant Based Parmy\* (V)** \$30

*Soy based snitty, homemade napolitana sauce & vegan cheese*

**Battered Flathead\*** \$29

*Homemade tartare sauce*

**Vegan Filo\* (V)** \$28

*Curried chickpea filling*

**Linguini Bolognese\*** \$27

*Homemade bolognese sauce & linguini pasta with parmesan cheese*

**\*Meals include a choice of 2 sides:**

*Chips, Salad, Creamy Mash, Seasonal Veg*

Chef’s Choice

Slow roasted pork ribs in BBQ  
bourbon sauce

Served with slaw and wedges

Beef Stroganoff

Served with rice

Lamb Shanks (GFOR)

Slow cooked 3 hours in our  
master stock. Served with  
creamy mash and seasonal  
vegetables, and topped with  
our shank gravy.

Lamb Shank (1)

Lamb Shank (2)

Bangers and Mash

Grilled beef sausages,  
served with creamy mash and  
peas. Topped with your choice  
of gravy.

Salad

Caeser Salad (GFOR)

Cos lettuce, bacon, parmesan,  
croutons, soft poached egg, house  
made Ceaser dressing topped with  
prosciutto

Pumpkin Salad (GF)

Roast jap pumpkin, cranberries,  
red onion, goats cheese, dukkha,  
red wine vinegar dressing

Salad Add-ons

- Grilled chicken \$6
- Prawns \$10
- Halloumi \$6

Mexican salad

Spicy chicken, roasted sweet potato,  
corn & bean salsa, capsicum mix, slaw  
& roasted red onion.  
Topped with guacamole and ranch  
dressing

From The Grill

300g Rump Steak

300g Scotch Fillet

Includes a choice of 2 sides:

Chips, Salad, Creamy Mash,  
Seasonal Veg

For The Table

Garden Salad

Creamy Mash

Chips

Seasonal Vegetables

Dessert

Sticky date Pudding

Homemade sticky date  
pudding, topped with malt  
butterscotch sauce and a  
scoop of ice cream

Ice cream

3 scoops of vanilla ice cream  
and your choice of topping  
\*caramel, chocolate,  
strawberry, maple syrup,  
sprinkles

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- (GF) – Gluten Free recipe
- (V) – Vegan