

The Deck Lunch Menu

Entrees

Garlic Bread \$10

Cheesy Garlic Bread \$12

Buffalo Wings (GFOR) \$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 and sweet chilli sauce

For The Table

Garden Salad \$9

Creamy Mash \$9

Chips \$11

Seasonal Vegetables \$11

From The Grill

300g Rump Steak \$37

300g Scotch Fillet \$47

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

Burgers & Sangas

Steak Sandwich \$17

Scotch Fillet, iceberg lettuce, tomato, beetroot, red onion, cheese & smokey relish on thick toasted bread

Beef burger \$16

Grilled angus beef patty, lettuce, beetroot, spanish onion, cheese & house made burger sauce on toasted milk bun

Bacon Deluxe Cheeseburger \$16

Grilled angus beef patty, bacon, double cheese & house made burger sauce on a toasted milk bun

Triple crisp chicken burger \$16

Buttermilk chicken, lettuce, tomato, bacon, cheese sauce, hot honey glaze & kewpie mayo on toasted milk bun

Chicken Caesar burger \$16

Chicken Snitty, lettuce, bacon, parmesan cheese, poached egg & house made Caesar dressing on a toasted milk bun

B.L.T \$16

Bacon, lettuce, tomato & garlic aioli on thick toasted bread

Fish Burger \$16

Crummed alaskan polluck with isesame mayo, tomato & lettuce on a toasted milk bun

Add a side of chips \$5

Aussie Classics

Chicken Snitty * \$28

Fresh chicken breast, crumbed & deep-fried served with a lemon wedge

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

Beef Nachos \$26

Served with quacamole, sour cream, salsa & american cheese

Bangers & Mash * \$30

Beef sausages, peas, mashed potato with your choice of gravy

Vegan Filo * \$28

Curried chickpea filling

Linguini Bolognese \$27

with parmesan cheese

Salad

Caeser Salad (GFOR) \$24

cos lettuce, bacon, parmesan, croutons, soft poached egg, house made Caeser dressing topped with prosciutto.

Pumpkin Salad (GF) \$24

roast jap pumpkin, cranberries, red onion, feta cheese, dukkha, red wine vinegar dressing

Mexican salad \$24

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

INDEX

***Your choice two of sides:** *Chips, Salad, Creamy Mash, Seasonal Veg*

Sauces: *Plain, Pepper, Mushroom, Diane, Garlic Butter, Hollandaise*

Add: *Prawns & Hollandaise \$10*

GF-Gluten Free, GFOR- Gluten Free On Request, V-Vegan, DF- Dairy Free,
EVOO-Extra Virgin Olive Oil