



SET MENU

\$90^{PP} INCLUDES ENTREE & MAIN PLUS \$45 BAR TAB TO SPEND IN-HOUSE

ENTRÉE

House-made vegetable arancini, garlic aioli (V)

Fried squid, Spanish onion, parsley, capers, chilli Napolitano, lemon, rosemary salt (GF)

Heirloom tomato Caprese salad, buffalo mozzarella, basil leaves, balsamic glaze, EVOO (V) (VO)

Charcuterie selection of sliced meats, cheeses, olives, antipasti, & grilled flatbread

Roasted pumpkin, rocket & feta salad, toasted sunflower seeds & pinenuts with balsamic dressing (V) (GF)

MAIN

200g Grass-fed Black Angus Rump Steak, grilled to your liking
Choice of sauce: Green Peppercorn / Mushroom / House gravy

Fried squid, Spanish onion, parsley, capers, chilli Napolitano, lemon, rosemary salt (GF)

The World's Best Parma

Mega Schnitzel & Gravy

Furphy Beer Battered Flathead Tails

Classic Deck Burger

Grilled Eggplant rollatini, ricotta, parmesan, mozzarella & basil sugo (V) (GF)

Roasted pumpkin, rocket & feta salad, toasted sunflower seeds & pinenuts & balsamic dressing (V) (GF)

CHOICE OF 2 SIDES:

Seasonal vegetables

House salad, garlic dressing

Chips

Wedges

Mashed potato

*As with most kitchens every care can be taken but we are unable to guarantee that there are no traces of nuts or other allergens.

(G) = Gluten Free // (GO) = Gluten Free Option // (V) = Vegetarian // (VO) = Vegetarian Option // (VV) = Vegan