

The Deck

SHARING

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SALT & PEPPER CALAMARI, SALAD | 16
(gf)

BUFFALO WINGS, SMOKEY BBQ SAUCE, SALAD | 18
(gf)

ARANCINI, ARABIATA SAUCE, SALAD | 14

QUESADILLA, GUACAMOLE, CORN SALSA | 18

LOADED WEDGES, SOUR CREAM | 15

NACHOS, GUACAMOLE, SOUR CREAM | 15
(gf)

PULLED PORK BURGER, SLAW, CHEESE | 18

HOT CHIPS | 10

KIDS FISH & CHIPS | 12

PIZZAS

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GARLIC & CHEESE | 15

MARGHERITA | 20

Mozzarella, cherry tomato, basil, oregano on a tomato base (VGA)

PUMPKIN | 24

Roast pumpkin, mozzarella, pine nuts & rocket on a garlic base (VGA)

MEAT LOVERS | 28

Ham, bacon, pulled beef, mozzarella, BBQ sauce

VGA - Vegan available upon request

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COCKTAILS

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MOJITO | 20

White rum, sugar syrup, lime & mint

GIN MULE | 20

Gin, sugar syrup, lime, ginger ale & bitters

ESPRESSO MARTINI | 20

Espresso, kahlua, crème de cacao, vodka & sugar syrup

MIDORI ILLUSION | 20

Midori, vodka, tripple sec, lime juice, sugar syrup & pineapple juice

HAWAIIAN NIGHTS | 20

Malibu, Jagermeister & pineapple juice

DRINKS

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TIPPING POINT PINK MOSCATO | 12

TIPPING POINT PROSECCO | 12

FEATHER IN CAP SPARKLING | 12

ARAMIS SAUVIGNON BLANC | 12

ARAMIS SHIRAZ | 12

COLDSTREAM BREWERY CIDER | 9

Pear & Apple / Apple

COOPERS BEER | 8

Premium Light / Orginial Pale Ale / Low Carb

BLACKMANS BREWERY | 12

Juicy Banger IPL / XPA / Standard Ale / Coast Seltzer

SOFT DRINKS | 4

BOTTLED WATER / SAN PELLEGRINO SPARKLING WATER | 4

TEA / COFFEE | 5

ALTERNATIVE MILK | +1