

SMALL MEALS

GARLIC BREAD (V) (VE)	10
Add cheese + \$2	
NACHOS (V) (VE) (GFO)	16
With sour cream, salsa, jalapenos & guacamole	
ARANCINI BALLS (V)	16
Mushroom & pea arancini with garlic aioli sauce	
CHICKEN TENDERS	18
Crumbled chicken tenders with slaw & sweet chilli mayo	
BRUSCHETTA	15
Toasted baguette, fresh tomato, onions, basil, garlic, crumbled feta	
GRILLED FLAT BREAD	16
Mini naan bread with hummus, spicy capsicum & basil pesto dips	
FRIED CHICKEN WINGS	16
10 fried chicken wings served with chips & a side of gravy	
THE DECK SNACK BOARD (Serves 2-4)	60
Grilled flat bread and dips, fresh tomato bruschetta, prawn tempura, fish cocktail, calamari, smokey bacon & cheese arancini, bowl of nachos & chips	

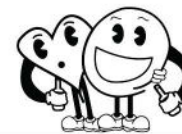
SIDES

CHIPS	10
POTATO GEMS	10
WEDGES	12
SWEET POTATO FRIES (GFO)	12
GRAVY, MUSHROOM GRAVY, PEPPER GRAVY	2
GARLIC BUTER	2

(V) VEGETARIAN	(GFO) GLUTEN FREE OPTION
(VE) VEGAN	(GF) GLUTEN FREE



FOOD MENU



MAIN MEALS

GRILLED OR BEER BATTERED FISH & CHIPS (GFO)	28
Hake fillet, salad, lemon wedges, tartare sauce and chips	
OPEN WAGYU STEAK SANDWICH	32
Bacon, BBQ sauce, caramelised onion, lettuce, tomato, cheese, aioli	
PHILLY STEAK SANDWICH	32
Steak, onion, roasted capsicum, melted cheese & jalapenos, served with chips & tomato sauce	
CREAMY MUSHROOM SCHNITZEL	26
With chips and salad	
TRADITIONAL PARMI	30
Napoli sauce, sliced ham, cheese, with chips & salad	
HALF PARMI (18)	
EGGPLANT PARMI	26
Eggplant schnitzel, napoli sauce, cheese, with chips & salad	
HALF EGGPLANT PARMI (18)	
HSP INSPIRED PARMI	34
BBQ, sriracha & garlic sauces with lamb on top of our traditional parmi, served with chips & salad	

KIDS - \$12

PARMI + CHIPS	12 YEARS & UNDER
NUGGETS + CHIPS	
FISH & CHIPS	COMPLIMENTARY DRINK WITH ALL KIDS MEALS
CHEESE PIZZA	
TOMATO PASTA	
WAFFLES	ASK OUR STAFF ABOUT KIDS DESSERT!

280G WAGYU RUMP STEAK	42
served with chips and salad, or roast potato and veggies.	
A choice of traditional, pepper or mushroom gravy or garlic butter	
SALT & PEPPER CALAMARI (GFO)	30
With chips, slaw, tartare & lemon	
ENTREE SERVE (22)	
With slaw, tartare & lemon	
CRISPY PORK BELLY (GF)	34
Twice cooked crispy pork belly, sweet potato puree, rocket salad, gravy & apple sauce	
WAGYU STEAK SALAD (GF)	26
Wagyu strips with cucumber, cherry tomato, capsicum, red onion, peanuts & fried shallots, topped with coriander & tropical mango dressing	
SMOKED SALMON SALAD	26
Kale, sun dried tomato, coriander, onion, radish, cucumber & olives, with house dressing, avacado & black sesame	
EXTRAS	5
Add chips	5
Add salad	2
Add sour cream & sweet chilli	2
Add aioli, chilli mayo, BBQ sauce, tomato sauce	2

DESSERT

NUTELLA PIZZA	14
Nutella, strawberries, marshmallows, hazelnuts	
STICKY DATE PUDDING	15
Served with ice cream	

PIZZA & PASTA

MARGHERITA PIZZA (V) (VE) (GFO)	18
slices of fresh tomato, mozzarella cheese and fresh basil	
HAWAIIAN PIZZA (GFO)	18
sliced ham, pineapple, napoli and mozzarella	
VEGO PIZZA (V) (VE) (GFO)	20
roquette, napoli, onion, sun-dried tomato, capsicum, mushroom & feta	
THE DECK PIZZA (GFO)	21
sliced ham, cheese, napoli, mild salami, mushroom, roast capsicum & onion	
BBQ CHICKEN PIZZA (GFO)	22
sliced ham, roast chicken, roast capsicum, onion & bacon	
ADD GLUTEN FREE BASE + \$4	
ADD VEGAN CHEESE + \$4	
MUM'S SPAGHETTI (V)	24
Spaghetti pasta, in napoli sauce tossed with roasted capsicum, baby spinach and finished with shaved parmesan	
SMOKED SALMON PASTA	28
Spaghetti with smoked salmon, lemon creamy sauce & greens	
BEEF LASAGNA // EGGPLANT LASAGNA (V)	26
Served with house salad	
Add Chips +\$5	

BURGERS

ALL SERVED ON A MILK BUN WITH CHIPS	
BEEF BURGER	25
with lettuce, tomato, cheese, aioli and tomato relish	
VEGGIE BURGER (V)	25
mixed vegetable patty, lettuce, cheese, tomato, tomato relish & aioli	
CHICKEN BURGER	25
crumbed chicken, lettuce, tomato, cheese & sweet chilli mayo	
SPICY CHICKEN BURGER	25
crumbed chicken breast with Deck cajun spices, jalapeno, sweet chilli and mayo	
EXTRA BEEF + 5	
ADD BACON + 3	
ADD PINEAPPLE + 1	

SPIRITS

VODKA

Grey Goose
Belvedere
Arktika Vanilla
Native Botanical Pink

WHISKY

Canadian Club
Chivas Regal
Fireball Whisky
Jack Daniels
Jameson
Johnnie Walker
23rd Street
Monkey Shoulder
Chita Japanese Whisky

BOURBON

Maker's Mark
Wild Turkey
Jim Beam

RUM

Bundaberg
Bacardi White Rum
Bacardi Raspberry Rum
Captain Morgan
Kraken
Malibu
Sailor Jerry
Bati Spiced Rum

TEQUILA

1800 Silver
1800 Coconut
Patron
Ponchos Salted Caramel

GIN

Gordon's Pink Gin
Haymans Sloe Gin
Bombay Sapphire
Irish Gunpowder
Hendricks
Four Pillars Bloody Shiraz
Scapegrace Dry Gin

WINE

SHIRAZ

Taylors Promised Land \$10
Pepper Jack \$44 (bottle only)

PINOT NOIR

Taylors Promised Land \$10
Taylors Made \$14

SAUV BLANC

BTW by Zilzie \$10

NEW ZEALAND SAUV BLANC

Ana Marlborough \$11

CHARDONNAY

BTW by Zilzie \$10

SPARKLING

BTW by Zilzie \$10

PROSECCO

BTW by Zilzie \$10

PINOT GRIGIO

BTW by Zilzie \$10

MOSCATO

Brown Brothers Rosa Moscato \$11

ROSE

Taylor's Promised Land \$11

ON TAP

CARLTON DRAUGHT 6.50 / 10 / 13

CARLTON DRY 6.50 / 10 / 13

GREAT NORTHERN (SUPER CRISP) 6.50 / 10 / 13

STONE AND WOOD PACIFIC ALE 6.50 / 10 / 13

SOMERSBY APPLE CIDER 6.50 / 10 / 13

HARD SOLO 9 / 13.50 / 16

CC DRY 9 / 13.50 / 16

BEER OF THE MONTH POA

FROM THE FRIDGE

CRUISERS - 13

Pineapple, Watermelon, Raspberry,
Orange, Guava, Lemon Lime, Mixed Berry

BROOKVALE UNION VODKA CANS - 13

Vodka Lemon Lime Bitters, Vodka Peach Iced Tea,
Vodka Passionfruit

JIM BEAM - 13

JACK DANIELS - 14

CC DRY - 13

CC COLA - 13

CC SODA - 13

SMIRNOFF ICE RED - 14

ASAHI - 10

CASACDE LIGHT - 10

GUINNESS - 11

FLYING BRICK ORIGINAL CIDER - 10

VB - 10

CORONA - 10

MELBOURNE - 10



DRINK MENU



Pot

Middy/ Half Pint



Schooner

Schooey



Pint

The Big One