

## Juniors



**Battered fish & chips**  
tomato sauce \$16.00

**Crunchy chicken nuggets & chips**  
tomato sauce \$16.00

**Tagliatelle Bolognese, parmesan \$16.00**

**Ice cream ( 3x Scoops vanilla ice-cream ) \$9.00**

choice of topping:  
Chocolate, strawberry, caramel,  
spearmint, banana, vanilla  
100s & 1000's

## DESSERTS

**Apple crumble waffle \$16.00**  
Raisins, almond, vanilla ice-cream

**Sticky date pudding \$16.00**  
Pistachios, brandy butterscotch sauce,  
vanilla ice-cream

**Chocolate fondant \$16.00**  
Hazelnuts, summer berry,  
vanilla ice-cream

## CAKES \$9.00

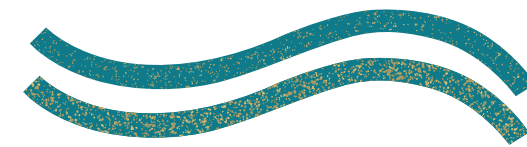
**Assorted cakes available**  
**Please ask staff**  
**for today's selection.**

**Tea & coffee**  
**available**  
**ask our friendly**  
**staff for your**  
**favourites**



\* 15% surcharge on public holidays

# THE DECK



BUSSELTON  
BAR ■ RESTAURANT



## Entrees

**Mixed Australian olives \$9.00**  
Chilli, lemon, rosemary (GF, VN, DF)

**Garlic and herb ciabatta \$10.00**  
Add Cheese + \$3.(V)

**Oysters Natural \$5.00 each**  
Finger lime mignonette (DF,GF)

**Oysters Kilpatrick \$6.00 each**  
(DF, GF)

**Tiger prawns \$26.00**  
Harissa, charred lemon (DF, GF)

**Salt and pepper squid \$20.00**  
Furikake, kewpie mayo (DF,GF)

**Char grilled octopus \$26.00**  
Almond, orange, caper berries  
(DF,GF)

**Scallops \$24.00**  
Chorizo, celeriac puree,  
apple and hazelnuts

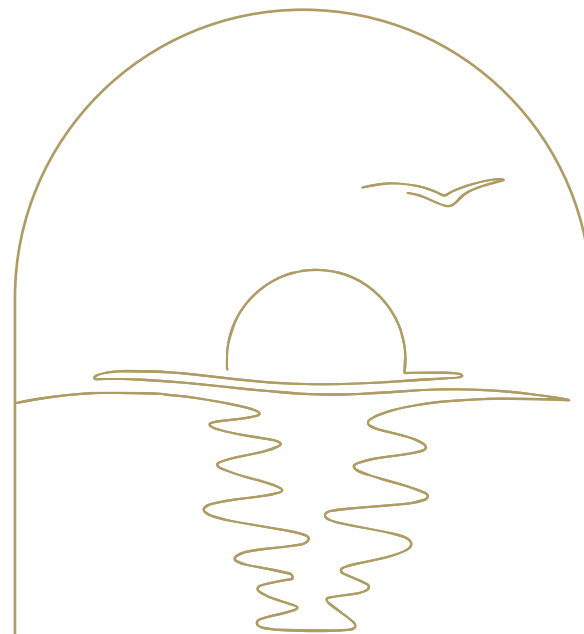
## SALADS

**Caesar \$23.00**  
Baby Cos, prosciutto, croutons,  
grana padano, white anchovy

**Avocado and quinoa \$24.00**  
Radish, fennel, almond, mint,  
lemon dressing (DF, VN, GF)

**Charred corn and courgette \$24.00**  
Fennel, radish, chèvre, hazelnuts,  
lemon dressing (GF, V)

**Add grilled chicken (DF,GF) \$9.00**  
**Add squid (GF) \$8.00**



## SIDES

**Chips \$13.00**  
Aioli (VN, GF)

**Beer battered  
onion rings \$13.00**  
Chipotle mayonnaise (V)

**Charred corn \$12.00**  
Almond, cumin butter  
(GF, V)

**Shaved cabbage  
& fennel salad \$12.00**  
Pomegranate, radish, mint,  
lemon dressing (DF, GF, VN)

## Sauces \$3.00

**Creamy peppercorn (GF)**

**Mushroom & red wine  
(DF, GF)**

**Harissa (DF, GF)**

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## Mains

**Chicken Parmi \$32.00**  
Napoletana sauce, prosciutto,  
mozzarella, chips, salad

**Prawn and chorizo linguini \$36.00**  
Chilli, garlic, lemon, pangratatto

**Mussels \$34.00**  
Chilli, tomato, white wine, grilled ciabatta

**The Deck burger \$29.00**  
180g beef, bacon, Swiss cheese, house pickles,  
chipotle aioli, milk bun, chips

**Crispy skin Barramundi \$39.00**  
Grape, courgette, fennel, radish, labneh (GF)

**Beer battered fish and chips \$32.00**  
Cabbage and fennel slaw, tartare sauce, lemon (DF)

**Scotch Fillet, 300 gram \$49.00**  
Chips, radish and herb salad, choice of sauce (GF,DF)



## SENIORS

**Beer battered fish & chips \$20.00**  
Cabbage and fennel slaw, tartare sauce, lemon (DF)

**Market fish pie \$20.00**  
Leek, velouté, mash potato

**Grilled chicken tenders \$20.00**  
Chips, Cabbage and fennel slaw, (DF)

**Tagliatelle Bolognese \$20.00**  
Beef, pork and pancetta ragu, grana padano



**GF – Gluten free V – Vegetarian VN – Vegan DF – Dairy free**

We aim to accommodate everyone so please advise staff of any dietary requirements or special requests.