

ENTREES/SHARE

Oysters (GF) Natural \$5 each served with lemon
Kilpatrick \$6 each

Sourdough Loaf \$10 (V)
with truffle butter

Bowl of Chips \$13 (V)
with aioli

Baked Brie \$20 (V)
Broccoli, mushroom, cherry tomato,
house made crostini

Salt & Pepper Squid \$22 (GF)
Furikake, kewpie mayo

Salmon Tartare \$23
Avocado, cucumber, gazpacho sauce
and house made crostini.

Sticky Finger Pork Ribs \$24 (GF)
Tomato & charred corn salsa, bourbon BBQ sauce

Bucket of peel-your-own cold prawns \$24 (GF)
with cocktail sauce

Prosciutto Plate \$24
Warm French goat cheese, rocket leaves,
balsamic glaze, EVOO

Grilled Tiger Prawns \$26 (GF)
Harissa sauce, charred lemon

Galician style Octopus \$27 (GF)
Baked pineapple, smoked paprika, rocket leaves

Scallop in the shell (5 per serve) \$28 (GF)
Garlic herb butter, lemon

MAINS

Fettuccine Alfredo \$28 (V)
Velvety alfredo sauce, broccoli, spinach,
green peas, parmesan

Spaghetti Bolognese \$29
Classic Italian flavor, ground simmered beef,
aromatic herbs and spices, parmesan

Chicken Parmigiana \$32
Napolitan sauce, topped with prosciutto,
mozzarella, cos salad, chips

Fish and chips \$32
2-piece crumbed snapper, cos salad, chips, aioli

Chermoula Lamb Rump \$35 (GF)
Exotic flavors, chickpea, mint, tomato, rocket
leaves, sumac vinaigrette, hummus schmear

Crispy Skin Barramundi \$39 (GF)
Zesty warm potato salad, crispy prosciutto,
spanish onion, chives, labneh, lemon

Scotch Fillet 300 gram \$49 (GF)
Seasoned chat potatoes, grilled broccolini, warm
tomato, your choice of sauce, ask waitstaff for
options

BURGERS

Halloumi Burger \$24 (V)
Grilled Halloumi, roasted pumpkin and
mushroom, rocket leaves, hummus, aioli,
toasted ciabatta, chips

The Deck Classic Cheeseburger \$29
200-gram beef patty, cheese, lettuce, tomato,
onion jam, tomato sauce, aioli, brioche bun, chips

Chicken Avo Burger \$29
Chicken, bacon, cheese, lettuce, tomato,
smashed avocado, chipotle mayo,
brioche bun, chips

SALADS

Mediterranean Cous Cous Salad \$23
Chickpea, Black olives, semi-dried tomato,
broccoli, capers, rocket, parsley, basil, EVO

Cesar Salad \$25
Baby cos, prosciutto, croutons, grana padano,
white anchovy, Caesar dressing, egg

Add grilled chicken (DF, GF) \$9
or squid \$8 to any of our salads

SENIORS

Spaghetti Bolognese \$20
Classic Italian flavour, ground simmered beef,
aromatic herbs and spices, parmesan

Chicken Tenders \$20 (GF)
(3) grilled tenders with zesty warm potato salad,
crispy prosciutto, Spanish onion, chives,
labneh, lemon

Crumbed Snapper \$20
1-piece crumbed snapper, cos salad, chips, aioli

SIDES

Mediterranean Cous Cous salad \$11 (V)

Roasted Mushroom with garlic oil \$13 (VG, GF)

**Roasted Pumpkin with lemon yogurt sauce
and pinenuts \$13 (V)**

**Grilled Broccolini with roasted almond
and balsamic glaze \$13 (VG, GF)**

**Herb flavoured roasted chat potatoes
\$13 (VG, GF)**

PLEASE TURNOVER FOR JUNIOR MENU
AND DESSERTS

KIDS

Bento Box \$16

Cheese sandwich, cherry tomato, cucumber, nuts, strawberries, flavoured yogurt, fruit juice

Spaghetti Bolognese \$18

with parmesan

Chips & Nuggets \$18 with tomato sauce

DESSERTS

Ice-cream (3 scoops of vanilla flavour) \$9

Your choice of topping and/or 100s + 1000s

Frog in the pond \$12

With lime jelly. A favourite for the kids but adults can enjoy to!

Pannacotta \$16

Vanilla bean flavour served with strawberry coulis

Profiterole \$16

Filled with vanilla custard cream and topped with melted chocolate and hazelnut, served cold

CAKES \$9.00

Assorted cakes available

Please ask staff for today's selection

TEA & COFFEE AVAILABLE

Please ask our friendly staff
for your favourites

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.

*** 15% surcharge on public holidays**

EATS

THE DECK

BUSSELTON
BAR ■ RESTAURANT

