

THE DECK

BUSSELTON
BAR & RESTAURANT

ENTRÉE

Natural Oyster (GF, DF) (A) 6ea

Freshly shucked natural oysters topped with vibrant finger lime pearls and a drizzle of chilli oil for a refreshing coastal bite.

Oyster Kilpatrick (GF, DF) (A) 7ea

Freshly shucked natural oysters topped with crispy bacon, tangy, savoury sauce, grilled to perfection.

Garlic Bread (V) Add cheese +3 11

Warm toasted ciabatta coated in rich garlic butter and herbs.

Entree Calamari (GF) (I) 24

Tender fried calamari lightly seasoned with Japanese furikake, served with creamy aioli and fresh lemon.

Occy (DF) (A) 28

Charred Fremantle octopus paired with fresh fennel and orange salad, romesco sauce, chilli oil and toasted flaked almonds.

Prawn and Scallop Rockefeller (I) 28

Succulent prawns and scallops baked in a buttery herb and parmesan Rockefeller topping, served with grilled lemon and warm garlic bread.

SALADS

Caesar Salad (GFO) 26

Crisp cos lettuce tossed with creamy Caesar dressing, crispy bacon, parmesan, croutons and anchovies, finished with a soft-boiled egg.

Add calamari +10 | Add cold prawns +8

Roast Pumpkin Salad (V, VGO) 28

Roasted pumpkin, capsicum, artichoke, mushrooms and rocket, topped with toasted almonds, pickled red onion, feta and a drizzle of hot honey. Add calamari +10 | Add cold prawns +8

MAINS

Crab Linguine (I) 36

Blue swimmer crab tossed through linguine with chilli, garlic onion in a white wine, olive oil and butter sauce, finished with lemon and crunchy pangrattato.

Basil Pesto Pasta (V) 29

Fresh basil pesto folded through pasta with shaved parmesan, toasted almonds and fragrant fresh basil.

Southern Fried Chicken Burger 32

Golden southern fried chicken stacked with American cheese, house pickles and crunchy aioli slaw, served with chips.

Add extra chicken thigh +3 | Add extra slaw +3 | Add bacon +4

Steak Sandwich (GFO, DFO) 35

Tender scotch fillet steak layered with rocket, tomato, American cheese, chipotle aioli and house onion relish on toasted Turkish bread, served with chips.

Add bacon +4 | Add extra steak +10 | Add extra cheese +3

Deck Burger (GFO, DFO) 33

Juicy beef patty topped with bacon, American cheese, rocket, tomato, jalapeños, smoky BBQ sauce and chipotle aioli, served with chips.

Add extra bacon +4 | Add extra patty +8 | Add extra cheese +3

Main Calamari & Chips (GF) (I) 34

Lightly fried calamari served with chips, fresh fennel slaw, creamy aioli and lemon.

Chicken Parmi 35

Golden crumbed chicken schnitzel topped with Napoli sauce, prosciutto and melted mozzarella, served with fennel slaw and chips.

Fish & Chips (DF) (I) 32

Beer battered market fish served with chips, fresh fennel slaw, tartare sauce and lemon.

Chilli Mussels (GFO, DFO) (A) 37

Fresh mussels simmered in a rich tomato chilli garlic sauce, served with toasted bread to soak up every drop.

Crispy Skin Salmon (GFO) (I) 42

Pan-seared salmon with crispy skin served over creamy lemon pepper risotto, finished with crispy capers and pangrattato.

300g Pitch Black Angus Scotch Fillet (GF) (DF) 59

Premium 300g Angus scotch fillet served with side of potatoes, charred broccolini, Portobello mushroom, rich red wine jus and vibrant chimichurri.



DIETARY GUIDE

GF = Gluten Free GFO = Gluten Free Option
DF = Dairy Free DFO = Dairy Free Option
V = Vegetarian VGO = Vegan Option



SEAFOOD GUIDE

(A) = Australian | (I) = International | (M) = Mixed

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PIZZAS



Quattro Formaggi (V, GFO)

28

A rich four cheese pizza with mozzarella, cheddar cheese, parmesan and feta, finished with confit garlic, mushrooms, thyme and a drizzle of truffle oil.



Hot Honey Pepperoni (GFO)

29

Classic pepperoni pizza with Napoli base, melted cheese and red onion, finished with hot honey and fresh parsley.



Vego (V, GFO)

28

Pesto base topped with artichoke, capsicum, roasted pumpkin and melted cheese, finished with fresh parsley.



Prawn Pizza (GFO) (I)

35

Succulent garlic prawns layered over a rich Napoli base with chilli, melted cheese and fresh parsley.

Gluten free bases available
for an extra \$5



DESSERTS



Sticky Date Pudding (V)

16

Warm sticky date pudding served with rich butterscotch sauce and vanilla ice cream.

Salted Caramel Waffle (V)

16

Golden waffle topped with salted caramel, vanilla ice cream and crunchy pecan praline.

3 Scoops of Vanilla Ice Cream (V)

9

Three generous scoops of creamy vanilla ice cream. Ask our staff about available flavour toppings.

SENIOR MEALS



Bacon & Mushroom Carbonara

24

Creamy carbonara pasta with crispy bacon and mushrooms finished with parmesan and cracked pepper.

Fish & Chips (DF) (I)

24

Lightly battered fish served with chips, fennel slaw, tartare sauce and lemon.

Market Fish Pie (M)

24

Creamy seafood pie topped with smooth mashed potato, baked until bubbling and golden.

KIDS



Kids Nuggets (GF)

18

Crispy chicken nuggets served with chips and tomato sauce.

Kids Fish & Chips (DF) (I)

18

Battered fish served with chips, tomato sauce and lemon.

Kids Pizza

18

Freshly baked cheese and bacon pizza.

SIDES



Chips with Aioli (GF, DF, V)

13

Hot chips served with creamy aioli.

Broccolini (GF, DF, V)

18

Charred broccolini topped with toasted almonds and finished with Italian glaze.

Roast Pumpkin Side (GF, DF, V)

22

Roasted pumpkin with mushrooms, rocket and feta, finished with a drizzle of hot honey.

15% surcharge on public holidays | Please advise staff of any allergies

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WHITE WINES

Glass | Bottle

Castle Rock Estate Riesling	12	55
Castle Rock Estate Chardonnay	12	55
Castle Rock Estate SB	12	55
Mandoon Estate Sauvignon	12	55
Mandoon Estate Late Harvest	12	55
Pete's Pure Pinot Gris	10	48
Pete's Pure SB	10	48
Vasse Felix Chardonnay	13	58
Vasse Felix SBS	13	58
Jacobs Creek Moscato	10	48



ROSÉ

Glass | Bottle

Pete's Rosé	10	48
Vasse Felix Dry Rosé	13	58

SPARKLING



Glass | Bottle

Harewood Mira Cuvee	12	45
Pete's Pure Prosecco	10	48
Solara Prosecco	12	56
Driftwood Oceanic Sparkling	12	56
Jacobs Creek Chard/Pinot Noir	10	48
Moët	N/A	155

RED WINES

Glass | Bottle

Vasse Felix Cab Sav	13	58
Vasse Felix Shiraz	13	58
Halley & Lex Cab Sav	11	50
Pete's Pinot Noir	10	48
House of Eden Grenache	12	56

TAP BEERS



Rotating Taps.
Please ask our staff
what is currently
available.

BOTTLED BEER



Carlton Zero | Heineken Zero
| Great Northern Zero... 8
Hahn Premium Light | Hahn
Super Dry 3.5 | Great Northern
Super Crisp 3.5 |
Side Track ...9
Single Fin | Carlton Dry | Swan
Draught | Emu | Export | VB | Pure
Blonde | Peroni | Corona | Coopers
Pale Ale | Little Creatures Rogers |
Guinness | Kilkeny | Heineken
| Somersby Apple | Somersby Pear
| Matso's Ginger Beer ...12

SPIRITS



We have all your regular spirits and
more, please ask our staff what is
available!

SOFT DRINKS



Post Mix

Pints | Middys
10 5

Lemonade
Pepsi Max
Pepsi
Dry Ginger Ale
Lemon Lime & Bitters
Soda Lime & Bitters

Juice

Pints | Middys
10 5

Cranberry
Pineapple
Apple
Orange

Other

San Pellegrino Sparkling Water 700ml 12
Red bull can 7
Kids Juice Box 6

COCKTAILS



Aperol Spritz

Aperol, prosecco, soda, orange slice 20

Mojito

White rum, lime, mint, soda, sugar 20

Margarita

Tequila, lime, triple sec, salted rim 22

French Martini

Vodka, Chambord, pineapple juice,
passionfruit, sugar syrup 22

Peachy Margarita

Tequila, peach schnapps, lime, triple sec,
salted rim 22

Mimosa Sunrise

Prosecco, orange juice, grenadine 15

Cosmopolitan

Vodka, triple sec, cranberry juice, lime juice 20

MOCKTAILS



Pine & Lime Spritz

Pineapple juice, lime juice, sugar, soda water 12

Cranberry Refresher

Cranberry juice, lime juice, sugar, soda water 13

Citrus Spritz

Orange juice, lemon juice, sugar, soda water 12