

deckbar all day menu (11.00 till late)

snacks/ tapas/ antipasto

"little snacky bits that are great as a nibble w a drink or share a few with friends as a meal" oscar

fish

crispy calamari w citrus aioli, wild rocket & lemon	5.00
beer battered flathead 'bites' w tartare & lemon	6.00
sashimi of yellow fin tuna w crispy shallots & soy	7.00
smoked yabbie w ruby grapefruit & fennel cream	8.00
freshly shucked oysters w chilli lime sorbet (each)	9.00

meat

black angus tartare crème fraiche & watercress	5.00
saltbush lamb balls w pea, mint salsa & tzatziki	6.00
venison carpaccio w parmesan, brioche & citron oil	7.00
spanish jamon w fresh figs & gippsland blue	8.00
beef chipolatas w apples, onion & red wine jus	9.00

vegetable

thyme marinated vegetables w rouilli & toast (v)	5.00
parmesan polenta w ratatouille & fresh lemon (v)	6.00
oscar w's hand cut chips w garlic aioli (v)	7.00
grilled haloumi w tomato & eggplant caviar (v)	8.00
asparagus w parmesan, poached egg, truffle (v)	9.00

poultry & game

oriental marinated chicken wings w oyster sauce	5.00
chorizo sausage w pickled celery & capsicums	6.00
duck spring rolls w hoisin & sweet chilli & lime dip	7.00
fried half boned quail w radicchio, witlof & mayo	8.00
chicken ballantine w goats cheese & turmeric carrots	9.00

salads

panzanella salad <i>w roma tomatoes, ciabatta, celery & aged balsamic</i>	11.50
smoked trout & asparagus salad <i>w grilled haloumi cheese, watercress, ruby grapefruit & citrus emulsion</i>	14.50
classic caesar salad <i>w crispy bacon, baby cos, soft poached egg, croutons & parmesan</i>	13.50
warm chicken salad <i>w mizuna, cherry tomatoes, crisp prosciutto, preserved lemon & mayo</i>	14.50

toasted panini style sandwiches

prosciutto, bocconcini, olive & roasted capsicum	9.50
tomato, spinach, basil, feta & salsa verde(v)	9.50
smoked trout, mascarpone, rocket & pea salsa	9.50

cheese

milawa cheese company brie (north-east, victoria) <i>soft luscious white mould cheese displaying a milky mouth feel</i>	
milawa cheese company affine (north-east, victoria) <i>delicate pyramid of ashed goat milk curd, fine texture</i>	
tarago river jensens red (gippsland, victoria) <i>orange rind, pungent aroma, creamy texture w a hint of eucalyptus</i>	
ironstone extra mature cheddar (gippsland, victoria) <i>biodynamic cow's milk cheese w firm, sweet, slightly nutty taste</i>	
gippsland blue (gippsland, victoria) <i>farmhouse cheese, soft slightly 'runny' texture w luscious creamy flavour</i>	
<i>served w toasted walnut bread, peach jam, fresh apple & crackers</i>	
one cheese (50 grams) 9.50 / five cheeses (150 grams) 22.50	

deckbar all day menu (11.00 till late)

cakes

macadamia tart w double thick cream	10.50
'echuca cream' cheesecake w white chocolate mousse	10.50
selection of house made ice creams w s/bread	12.50

petit fours

"perfect w a Cuppa or share the platter as a great sweet treat" oscar

chocolate & cognac truffles	4.00
shot of apple soup w apple sorbet	4.00
macerated strawberry mille feuille	4.00
dark & white chocolate chip cookie	4.00
pistachio & chocolate fudge	4.00
'mini' summer berry pudding	4.00
petit four platter w house made ice cream	25.00

deckbar lunch/ dinner (12-3/ 6-9)

"australia Café Classics done w our touch...." oscar

char grilled flat bread

baba ghannouj (v)	7.50	tzatziki (v)	7.50
tomato tapenade (v)	7.50	hommus (v)	7.50
platter of char-grilled flat bread w dips	14.50		

daily specials

'bruschetta' from redgum grill	10.50
'soup of the day'	12.50
'pasta of the day'	18.50/ 23.50
'fish n chips' w greens, tartare & chips	18.50
'housemade sausages' w mash & onion apple gravy	17.50
'crumbed beef' w mash & coleslaw of fennel, carrot, mayo	18.50
'beef burger' w lettuce, cheese, tomato, onion jam & chips	18.50

deckbar children's menu (12-3/ 6-9)

"our kids eat fresh real food....get it!" oscar

fish n chips w tartare	10.00
grilled steak w steamed greens & chips	10.00
grilled chicken w mash & gravy	10.00
pasta w bacon, cream & parmesan	10.00
pasta w tomato, herbs & parmesan (v)	10.00
ice cream w topping & s/bread	5.00