

THE DECK

EST. 2013

PIZZA

Gluten-free bases available + 4.0

CHEESY GARLIC PIZZA (V)

Classic diamond cut 9.5

THE MARGHERITA (V)

Napoli, fresh basil & cheese 12.0

HEIRLOOM TOMATO (V)

Heirloom tomato pizza with basil, oregano, buffalo mozzarella, fetta & a balsamic glaze 17.0

THE SICILIAN

Hot sopressa salami, Kalamata olives, fior di latte, oregano & mozzarella 18.0

GREEK LAMB

Marinated pulled lamb, fire roasted red capsicum & pine-nuts drizzled with tzatziki 18.0

PESTO CHICKEN

Pesto chicken with sun dried tomatoes, avocado, spinach, prosciutto & shredded mozzarella 19.0

GARLIC PRAWN

Garlic prawns, cherry tomatoes, roquette & fresh chilli 25.0

Chef de Cuisine – Katrina Cvetkovic

2-4 Davey Street Frankston, VIC 3199

03 9783 1003 hello@thedeckbar.net.au thedeckbar.net.au

GRAZE

OLIVES (V)

Warm marinated olives with sourdough 7.0

THE WORLD'S BEST CHIPS

The only thing better than our golden, crispy chips, is our golden, crispy chips with creamy garlic aioli & tomato sauce 8.0 Add gravy +2.0

FAT CHIPS (VV) (G)

Hand cut fat chips tossed with garlic, rosemary & cold pressed olive oil 9.0 Add gravy +2.0

LEMON PEPPER CALAMARI (G)

Flash-fried lemon pepper squid served with salad & our garlic aioli 16.0

KING PRAWNS

Butter poached Queensland king prawns on a rye crouton with salmon roe & honey vodka sauce 18.0

SALT & PEPPER CHICKEN RIBS

Salt & pepper chicken ribs with a jalapeño rémoulade 16.0

FEEDS 2+ PEOPLE...

THE YUM CHA GRAZER

Panko prawns, chilli squid, samurai prawns, coconut leaf scallops, salt & pepper chicken ribs, chargrilled octopus, pork gyoza, kewpie wasabi mayonnaise & soy sauce 48.0

THE MEAT GRAZER

Pastrami, hot sopressa, gypsy ham, prosciutto, salami & chorizo with warm bread, tzatziki & deep fried pickles 48.0

THE CHEESE GRAZER

Brie, fior di latte, stilton, aged cheddar, ashed chevre, jarlsberg & goats curd with quince paste, grissini, crackers & lavosh 48.0

* NO SPLIT BILLS

**Please note 1.5% surcharge on PayPass, Visa & Mastercard. 2.5% surcharge on Amex

(G) = Gluten Free (GO) = Gluten Free Option

(V) = Vegetarian (VO) = Vegetarian Option (VV) = Vegan

*As with most kitchens every care can be taken but we are unable to guarantee that there are no traces of nuts or other allergens.

Follow us...
 /frankstondeckbar
 /frankdeckbar
 /thedeck_bar

OYSTERS

Coffin Bay S.A. 4.0 EACH

20.0 ½ DOZ // 38.0 DOZ // 75.0 2 DOZ

NATURAL (G)

Fresh from the ocean

KILLERS (G)

Shredded slow-cooked pork in our own Kilpatrick sauce

CAVIAR & BUBBLES (G)

Scampi caviar with champagne vinaigrette

OYSTER SAMPLER PLATE

(2 OF EACH) 20.0

SALADS

All served with our house made vinaigrette

CLASSIC GARDEN SALAD 8.0 (VV) (G)

ROQUETTE & PARMESAN SALAD 9.0 (V) (G)

SOUS VIDE OCTOPUS SALAD (G)

Tender pieces of marinated octopus chargrilled on a crisp iceberg, dill, chorizo & fetta salad with finger lime 21.0

CHIA CRUSTED TUNA SALAD (G)

Yellow fin tuna steak served medium rare on a green mango, coriander, fried shallot & peanut salad 25.0

COCONUT CHICKEN SALAD

Coconut & cornflake crusted chicken tenderloins with roquette, ruby red grapefruit & candied macadamias with coconut ranch dressing 23.0

LAMB BACKSTRAP SALAD

Sumac crusted lamb backstrap sliced medium rare with a fregola, cucumber, watermelon & fetta salad 25.0

*Something sweet?
Ask The Deck crew
for a dessert menu!*

MAINS

GNOCCHI (V)

Creamy saffron potato gnocchi with caramelised Spanish onion, heirloom tomatoes & basil 22.0

THE OCEAN TOWER (GO) FEEDS 2+ PEOPLE

Tiger prawn skewers, local mussels, oysters, pipi's, octopus, calamari, salmon roe, Moreton Bay bug & scampi with toasted flat bread 98.0
(All seafood is freshly cooked – please allow a 30 minute wait for the ocean tower)

SEAFOOD LINGUINE

“Proper” seafood linguine with local mussels, pipis, prawns, fish pieces & calamari tossed through linguine with cherry tomatoes, white wine & extra virgin olive oil 32.0

PAN SEARED COBIA FILLET (G)

“Wagyu of the sea” A.K.A. black kingfish with carrot puree & a beetroot, caper & parmesan salad 26.0

LEMON PEPPER CALAMARI (GO)

Flash-fried lemon pepper squid served with salad, chips & our garlic aioli 28.0

BLACK ANGUS MEDALLIONS

Black angus beef with cauliflower two ways, crispy potato skins filled with blue cheese foam, red wine jus & micro cress 39.0

CLASSIC FISH 'N' CHIPS

Beer battered gummy shark with chips, salad & house made tartare sauce 25.0

BEEF SHORT RIBS (G)

Sticky glazed beef short ribs with a snow pea & pomegranate salad & green tomato chutney 28.0

THE DECK BURGER

Real Angus beef patty with mesculin leaves, bacon, tasty cheese, cucumber, red onion, tomato & a peri-peri aioli & chips 26.0

BUTTERMILK FRIED CHICKEN BURGER

Crispy chicken with slaw, jalapeño remoulade & house pickled red onions with chips & aioli 27.0