

THE DECK

EST. 2013

PIZZA

Gluten-free bases available + 5.0

CHEESY GARLIC PIZZA 9.5 (V)

Classic diamond cut
Matched with: Heineken or Chalk Hill Moscato

THE MARGHERITA 12.0 (V)

Napoli, fresh basil & cheese
Matched with: Summer Bright or The Deck Pinot Noir

WILD MUSHROOM & WALNUT 17.0 (V)

Wild king brown, shiitake, portobello, enoki & shimeji mushrooms with Persian fetta & crushed walnuts
Matched with: Red Hill Scotch Ale or Upside Down Merlot

HOT 'N' SPICY 18.0

Salami, bacon, mushroom, shrimp, garlic, olives, chilli flakes & oregano
Matched with: Hahn Super Dry or Mornington Estate Pinot Noir

GREEK LAMB 18.0

Marinated pulled lamb, fire roasted red capsicum & pine-nuts drizzled with tzatziki
Matched with: Budweiser or The Deck Sauvignon Blanc

PESTO CHICKEN 19.0

Pesto chicken with sun dried tomatoes, avocado, spinach, prosciutto & shredded mozzarella
Matched with: Heineken or Trentham Estate Pinot Gris

Chef de Cuisine – Katrina Cvetkovic

2-4 Davey Street Frankston, VIC 3199
03 9783 1003 hello@thedeckbar.net.au thedeckbar.net.au

GRAZE

OLIVES 7.0 (VV)

Mount zero warm olives with toasted Vienna
Matched with: Heineken or Chandon NV

THE WORLD'S BEST CHIPS 8.0 (VO)

The only thing better than our golden, crispy chips, is our golden, crispy chips with creamy garlic aioli & tomato sauce. Add the world's best gravy + 2.0
Matched with: Furphy or Stumpy Gully Chardonnay

FAT CHIPS 9.0 (VVO) (G)

Hand cut fat chips with sweet chilli sour cream & house seasoning. Add gravy +2.0
Matched with: Kirin or Bilyara Shiraz

LEMON PEPPER CALAMARI 16.0 (G)

Flash-fried lemon pepper squid served with salad & our garlic aioli
Matched with: 150 Lashes or The Deck Sauvignon Blanc

OVEN BAKED COB LOAF 9.0 (V)

Mini cob loaf with butter, balsamic, extra virgin olive & dukkah
Matched with: Golden Ale or Morgans Shiraz Cabernet

CHILLI CHICKEN RIBS 16.0

Chilli chicken ribs with sweet soy sriracha sauce & garden salad
Matched with: Peroni Nastro Azzurro or Foxeys Rosé

SON IN LAW EGGS 10.0 (V)

4 free range crispy eggs coated in chilli caramel with crispy noodles
Matched with: 150 Lashes or Jimmy Black Cabernet Sauvignon

ANTIPASTO GRAZER 24.0 (GO)

Salami, prosciutto, ham, buffalo mozzarella, blue, gruyère, artichokes, olives, cornichons, sundried tomatoes, toasted pita, crackers, grissini & deep fried pickles
Matched with: Orchard Crush Cider or Morgans Bay Sauvignon Blanc

FEEDS 2+ PEOPLE...

THE YUM CHA GRAZER 48.0

Panko prawns, chilli squid, lemon pepper calamari, coconut leaf scallops, chilli chicken ribs, pork gyozas, kewpie wasabi mayonnaise & soy sauce
Matched with: Sapporo or Squealing Pig Sauvignon Blanc

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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

MIGNONETTE (G)

Shallots, cracked pepper & merlot vinegar

KILLERS (G)

Shredded slow-cooked pork in our own Kilpatrick sauce

OYSTER SAMPLER PLATE

(2 OF EACH) 20.0

Matched with: Kirin, Pinocchio Pinot Grigio or Foxeys Rosé

PASTA & RISOTTO

Locally sourced fresh & handmade pasta

WILD MUSHROOM RISOTTO 21.0 (G) (VVO)

Wild mushroom risotto with sage butter & a parmesan tuile
Matched with: Mornington Brewery IPA or Morgans Bay Cabernet Merlot

SEAFOOD LINGUINE 32.0

"Proper" seafood linguine with local mussels, pipis, prawns, fish pieces & calamari tossed through linguine with cherry tomatoes, chilli, white wine & extra virgin olive oil
Matched with: 150 Lashes or Dead Duck Pinot Grigio

FOUR CHEESE GNOCCHI 19.0 (V)

Potato gnocchi tossed through our creamy sauce of grana Padano, cheddar, blue cheese & wild roquette topped with mascarpone
Matched with: Heineken or Stumpy Gully Chardonnay

BRAISED OX TAIL RAGU ORECCHIETTE 22.0

Tender pieces of meat, slow cooked in root vegetables, Peninsula shiraz & tomato topped with crispy pangrattato
Matched with: Chancer / Mornington Estate Shiraz

SALADS

All served with our house made vinaigrette

CLASSIC GARDEN SALAD 8.0 (VV) (G)

ROQUETTE, PEAR & PARMESAN SALAD 9.0 (V) (G)
Matched with: Orchard Crush or Squealing Pig

SMOKED DUCK SALAD 28.0

Crispy skinned duck breast, house smoked with mesquite & alder wood served with a roquette, fig & pomegranate salad & vanilla pear compote
Matched with: Orchard Crush Cider or Squealing Pig Sauvignon Blanc

MAINS

CHARGRILLED SWORDFISH 26.0 (G)

Chargrilled swordfish steak served on a white bean purée & samphire & drizzled with a watercress sauce
Matched with: Summer Bright Lager or Dexter Chardonnay

300G RANGER VALLEY WAGYU RUMP 39.0 (G)

300g Ranger Valley wagyu rump with sautéed broccolini, dauphinoise potatoes, white truffle butter & jus
Matched with: Peroni Red or Mornington Estate Shiraz

LEMON PEPPER CALAMARI 28.0 (GO)

Flash-fried lemon pepper squid served with salad, chips & our garlic aioli
Matched with: 150 Lashes or The Deck Sauvignon Blanc

CLASSIC FISH 'N' CHIPS 25.0 (GRILLED OPTION) (GO)

Locally sourced beer battered fish with chips, salad & house made tartare sauce
Matched with: Furphy or Morgans Bay Chardonnay

TRADITIONAL CHICKEN PARMA 21.0

After high demand – here it is!
Served with chips & salad
Matched with: Heineken or Squealing Pig Sauvignon Blanc

THE NEW DECK BURGER 26.0

Hand crafted 100% real angus beef patty with mesculin leaves, bacon, melted cheddar, cucumber, red onion & tomato on a toasted milk bun with peri-peri aioli & chips
DOUBLE UP FOR DOUBLE DECKER 39.0
Matched with: Kirin or The Deck Pinot Noir

LAMB SHANK 24.0 (G)

Red wine & rosemary braised lamb shank with black garlic potato skordalia, rainbow chard & parsnip crisps
Matched with: Budweiser or Upside Down Merlot

* 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.