

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 cheese, gruyère, artichokes, olives, cornichons, sundried tomatoes, toasted pita, crackers, grissini, deep fried pickles & tzatziki
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

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

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 tomato relish & chips

DOUBLE UP FOR DOUBLE DECKER 34.0

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.