

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 & mozzarella cheese
Matched with: Summer Bright or The Deck Pinot Noir

ROAST PUMPKIN 17.0 (V)

Napoli, roast pumpkin, potato, Persian fetta, pine nuts, mozzarella cheese & rocket
Matched with: Red Hill Scotch Ale or Upside Down Merlot

HOT 'N' SPICY 18.0

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

GREEK LAMB 18.0

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

BBQ CHICKEN 19.0

BBQ sauce, tender chicken pieces, bacon, caramelised onion, bocconcini & mozzarella cheese
Matched with: Heineken or Trentham Estate Pinot Gris

Chef de Cuisine – James Kent

2-4 Davey Street Frankston, VIC 3199

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

GRAZE

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

SALT & PEPPER CALAMARI 16.0 (G)

Salt & pepper calamari with a crispy Vietnamese salad & a chilli, lime & ginger dipping sauce
Matched with: 150 Lashes or The Deck Sauvignon Blanc

TOASTED BAGUETTE, DIP & OLIVES 14.0 (V)

Toasted baguette, homemade dip & Mount Zero olives
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

ANTIPASTO GRAZER 24.0 (GO)

Salami, prosciutto, ham, buffalo mozzarella, blue cheese, camembert, vintage cheddar, artichokes, olives, cornichons, sundried tomatoes, toasted baguette, crackers, grissini & tzatziki
Matched with: Orchard Crush Cider or Morgans Bay Sauvignon Blanc

FEEDS 2+ PEOPLE...

THE YUM CHA GRAZER 48.0

Panko prawns, chilli squid, salt & pepper calamari, coconut leaf scallops, chilli chicken ribs, pork & prawn wontons, kewpie wasabi mayonnaise, soy sauce, sweet chilli & lime dipping sauce
Matched with: Sapporo or Squealing Pig Sauvignon Blanc

* 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

OYSTER SAMPLER PLATE

(2 OF EACH) 20.0

KILLERS (G)

Shredded slow-cooked pork Check the specials board in our own Kilpatrick sauce or ask The Deck Crew

CHEFS SPECIAL

Matched with: Kirin, Pinocchio Pinot Grigio or Foxeys Rosé

MAINS

SALT & PEPPER CALAMARI 28.0 (G)

Salt & pepper calamari with a crispy Vietnamese salad & a chilli, lime & ginger dipping sauce
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

CAESAR SALAD 18.0 ADD CHICKEN 5.0

Baby cos, bacon, croutons, pickled white anchovies, Caesar dressing & a poached egg

SIDES & SAUCE

CLASSIC GARDEN SALAD 8.0 (VV) (G)

ROQUETTE, PEAR & PARMESAN SALAD 9.0 (V) (G)

With a truffle honey dressing
Matched with: Orchard Crush or Squealing Pig

STEAMED SEASONAL GREENS 11.0

With toasted almonds
Matched with: Orchard Crush Cider or Squealing Pig Sauvignon Blanc

POTATO MASH 9.0

+ GRAVY 2.0

+ RED WINE JUS 3.0

+ SWEET CHILLI SOUR CREAM 3.0

BURGERS

THE DECK BURGER 26.0

Wagyu beef, bacon & cheese with a tomato & capsicum chutney served in a milk bun with chips
Matched with: Mornington Brewery IPA or Morgans Bay Cabernet Merlot

THE BOURNE BURGER 23.0

Wasabi marinated chicken, guacamole & bacon with a pineapple relish served in a milk bun with chips
Matched with: 150 Lashes or Dead Duck Pinot Grigio

THE PIG OUT BURGER 23.0

Slow cooked pulled pork, chipotle mayonnaise, apple slaw & crispy crackling served in a brioche bun with chips
Matched with: Heineken or Stumpy Gully Chardonnay

THE VEGE OUT BURGER 21.0 (V)

Roasted Portobello mushroom, goats cheese, rocket & pickled red onion served in a brioche bun with chips
Matched with: Chancer or Mornington Estate Shiraz

Check out our specials!

SEE THE BOARD OR ASK THE DECK CREW

SOMETHING SWEET?

AFFOGATO 12.0

2 scoops of creamy vanilla ice-cream with your choice of Frangelico or Kahlúa & an espresso

GOLDEN GAYTIME 13.0

Honeycomb parfait, sweet nuts, cocoa nibs & butterscotch chocolate sauce

VANILLA & RASPBERRY CRÈME BRULEE 14.0

Served with fresh berries & vanilla shortbread

PISTACHIO & COCONUT CHOCOLATE BROWNIE 14.0

Served with raspberry coulis & a pistachio praline ice-cream