

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

SWEET POTATO CHIPS 9.0 (VVO) (G)

with aioli
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

DUCK LIVER PATE 14.0

Housemade duck liver pate with toasted baguette
Matched with: Sapporo or Squealing Pig Sauvignon Blanc

GRILLED SAGANAKI 14.0

With blistered cherry tomatoes and basil
Matched with: Sapporo or Squealing Pig Sauvignon Blanc

SMOKED HAM HOCK 15.0

and Gruyere cheese with seeded mustard mayonnaise
Matched with: Sapporo or Squealing Pig Sauvignon Blanc

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



Enjoy your meal?

Oceanview catering can cater for all your functions at home in the office or here at the Deck. For all enquiries email Dave at, functions@oceanviewcatering.com.au

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

+ GRAVY 2.0

+ RED WINE JUS 3.0

+ SWEET CHILLI SOUR CREAM 3.0

* 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.

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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