

THE DECK

EST. 2013

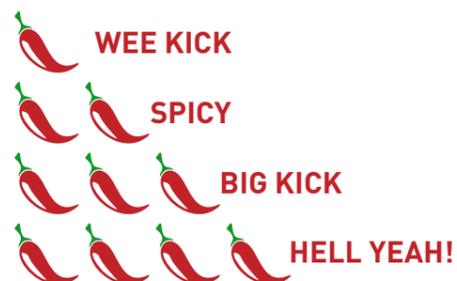
Presents the Ting Sao Asian Kitchen

To Share

- Edamame beans (bowl) (v,gf)** \$12.0
Spicy Honey glazed
- Corn Fritters (3) (v)** \$14.9
Traditional Indonesian corn fritters, spring onion & cucumber salad, sweet chilli dipping sauce
- Potato & Wasabi Croquettes (3) (v)** \$14.0
Kewpie mayo, tomato, coriander & bean salad
- Caramelised Scallops (3) (gf)** \$16.9
Green papaya salad, betel leaves
- Fried Squid (gfo)** \$17.9
Deep fried calamari, wasabi aioli & chargrilled lemon

To Share.....

- Spicy Grilled Prawn Skewers (3) (gf)** \$18.5
Marinated with Sambal Oelek & grilled
 - Steamed Mussels (gf)** \$16.5
Steamed mussels, oyster sauce, chilli, garlic & coriander
 - Crunchy School Prawns** \$14.9
Fried & tossed with Thai basil & fresh chilli
 - Gochujang Chicken Bites (10) (gf)** \$14.9
Fried chicken pieces, spicy Korean BBQ sauce, sesame seeds & spring onion
 - Chicken Spring Rolls (3)** \$15.9
Sweet chilli, spring onion & soy dipping sauce
 - BBQ Chicken Wings (3) (gf)** \$12.5
Vietnamese smokey BBQ chicken wings marinated & grilled, carrot salad
 - Dumplings (3)** **Vegetarian or Pork** \$9
Prawn \$12
Selection of steamed dumplings with dipping sauce
 - Chicken Satay (3) (gf)** \$14.5
Chicken pieces marinated & grilled, served with peanut satay sauce
 - Pulled Pork "Roll ups"** \$20.0
Slow cooked pulled pork, pancake, bean sprout, chilli & coriander salad with tamarind sauce
 - Sticky Pork Ribs (6) (gf)** \$18.9
Slow cooked pork ribs, Asian marinade & green mango slaw
- Our menu is prepared mild.
If you want some heat please ask our crew.**



Curries

- Rendang of Angus Beef (gf , vo)** \$24.5
Coriander, cumin & toasted almonds
- Red Curry of Poached Chicken (gf , vo)** \$21.5
Thai basil, bamboo shoots, beans & zucchini
- Green Curry of Roasted Pork (gf , vo)** \$21.5
Capsicum, eggplant & Thai basil
- Massaman Vegetable Curry (gf, v)** \$19.9
Pumpkin, eggplant, sweet peas, tofu
- Jungle Curry of Seafood (gf , vo)** \$27.9
Barramundi, prawns & squid (very hot)

Noodles/Rice

- Pad Thai (gf , vo)** \$26.5
Pork, prawn, & tofu, peanuts & bean sprouts
- Crispy Skin Chicken (gf , vo)** \$24.9
Crispy skin chicken breast, Thai basil, cashew, oyster mushroom, bamboo shoots & bok choy
- Stir-fried Lamb (gf , vo)** \$26.9
Lamb pieces seared with mint, chilli, oyster sauce & Chinese broccoli
- DIY Ramen; Lamb, Chicken or Pork (gf , vo)** \$24.9
Enoki Mushroom, bean sprout, ramen noodles, carrot, boiled egg, spring onion & broth

**TING SAO PUB CLASSIC
World's Best Chips** \$9.0
Served with aioli & tomato sauce

* NO SPLIT BILLS
**Please note 1.5% surcharge on PayPass, Visa & Mastercard. 2.5% surcharge on Amex
*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.
(gf) = Gluten Free // (gfo) = Gluten Free Option // (v) = Vegetarian (vo) = Vegetarian Option // (vv) = Vegan

Salads

- Thai Beef (gf)** \$21.9
Wombok, onion, cucumber, tomato, Thai basil, coriander, mint with sweet chilli lime dressing
- Crab & Soba Noodles (gf)** \$27.9
Panko fried soft shell crab, coriander, vermicelli noodles, cherry tomato, ginger chilli dressing
- Vietnamese Chicken (gf)** \$20.5
Poached Chicken, carrot, cabbage, chilli, kaffir lime, fried shallots & chilli lime dressing
- Thai Squid (gf)** \$26.9
Grilled calamari, bean sprout, coriander, mint, watercress, lemongrass, shallots, peanut & sweet chilli dressing

Sides

- Brocolini (v, vg, gf)** \$9.0
Sesame seed, fried shallot
- Green Beans (v, vg, gf)** \$10.0
Red curry, fried shallots, toasted nuts
- Bok Choy (v, vg, gf)** \$8.5
Ginger, soy, red chilli
- Coconut or Fragrant Rice (v, vg, gf)** \$4.0
- Jasmine or Brown Rice (v, vg, gf)** \$3.0

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