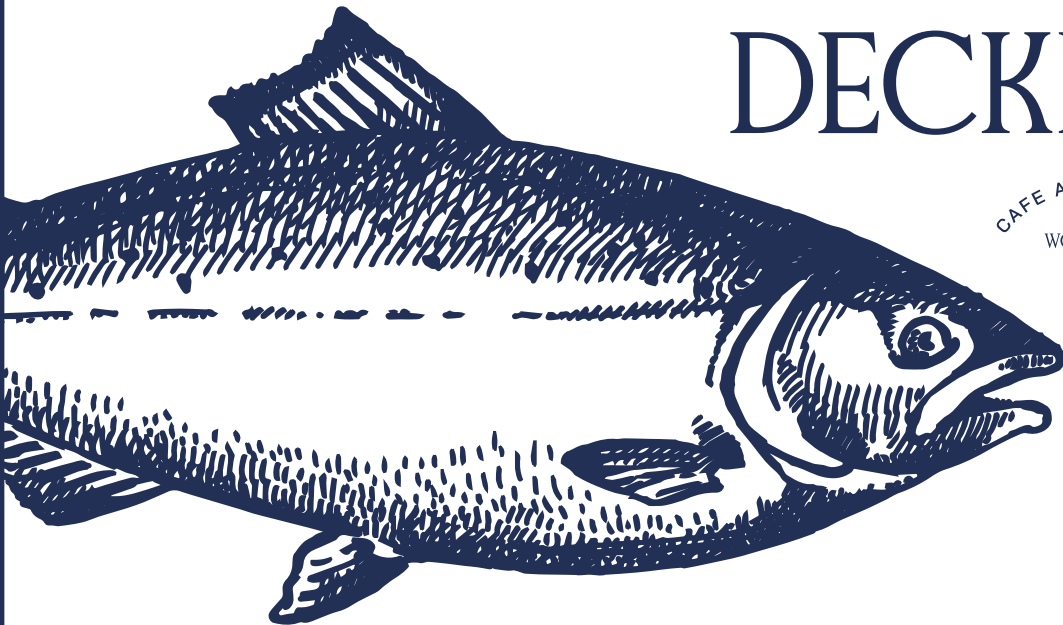




# DECKHOUSE

CAFE AND EVENTS  
WOOLWICH



 @deckhousewoolwich

 @deckhousewoolwich



## to start

|                                                                                |       |
|--------------------------------------------------------------------------------|-------|
| chargrilled flatbread                                                          | 13    |
| muhammara, labne, guindilla pepper <b>v</b>                                    |       |
| rock oysters                                                                   | 30/60 |
| cabernet vinegar mignonette, lemon <b>DF/GF/AUS</b>                            |       |
| hiramasa kingfish basturma                                                     | 30    |
| goats milk labne, almond, pickled celery, soft herbs <b>GF/AUS</b>             |       |
| king prawn cocktail                                                            | 32    |
| avocado mousseline, tabasco marie rose <b>DF/GF/AUS</b>                        |       |
| miso golden squash                                                             | 28    |
| baby squash, miso, feta, edamame, cucumber, black vinegar <b>GF</b>            |       |
| chicken & tarragon salad                                                       | 30    |
| stringy halloumi, radicchio, grape tomato, puy lentils, 5 seeds <b>GF</b>      |       |
| chilli salt squid                                                              | 27    |
| fried calamari, chilli salt seasoning, shallots, aioli, lemon <b>DF/GF/AUS</b> |       |

## hot & cold seafood platter

75pp

rock oysters

cabernet vinegar mignonette, lemon

DF/GF/AUS

hiramasa kingfish basturma

goats milk labne, almond, pickled celery, soft herbs

GF/AUS

king prawn cocktail

avocado mousseline, tabasco marie rose

DF/GF/AUS

half shell scallops

grilled with café de paris butter, pangrattato

AUS

chilli salt squid

fried calamari, chilli salt seasoning, shallots, aioli, lemon

DF/GF/AUS

spring creek barramundi

grilled barramundi, smoked eggplant, yoghurt, tahini, black olive, lemon

GF/AUS

chips, old bay salt, roast garlic aioli

V/DF

mixed leaf salad, tomato, cucumber, onion, palm sugar vinaigrette

VGN/GF

## mains

|                                                                                                          |    |
|----------------------------------------------------------------------------------------------------------|----|
| chickpea & burrata crepe                                                                                 | 37 |
| burrata, chickpea crepe, muhammara, zucchini, broccolini <b>GF/V</b>                                     |    |
| king prawn spaghetti                                                                                     | 42 |
| qld king prawns, semi-dried tomato, chilli, black garlic, ricotta salata <b>AUS</b>                      |    |
| battered market fish & chips                                                                             | 37 |
| crushed peas, tarragon mayonnaise, lemon <b>GF/DF/NZ</b>                                                 |    |
| spring creek barramundi                                                                                  | 42 |
| grilled barramundi, smoked eggplant, yoghurt, tahini, black olive, lemon <b>GF/AUS</b>                   |    |
| slow roasted chicken                                                                                     | 37 |
| half roast chicken, toum, pickled cauliflower, olive and soft herbs <b>DF/GF/AUS</b>                     |    |
| deckhouse brisket burger                                                                                 | 30 |
| bbq beef brisket, potato bun, provolone, pickles, russian slaw, fries or salad                           |    |
| spiced lamb shoulder                                                                                     | 39 |
| slow roast lamb shoulder, chickpea, tahini yoghurt, eggplant, fried bread, pine nut, almond, pomegranate |    |
| steak frites                                                                                             | 46 |
| 200g beef fillet, chips, café de paris butter <b>GF</b>                                                  |    |

## sides

|                                                                                 |    |
|---------------------------------------------------------------------------------|----|
| chips, old bay salt, roast garlic aioli <b>V/DF</b>                             | 14 |
| mixed leaf salad, tomato, cucumber, onion, palm sugar vinaigrette <b>VGN/GF</b> | 14 |
| fioretto, lemon & garlic pangrattato <b>V/DF</b>                                | 14 |
| heirloom dutch carrots, caraway, goats curd <b>V/GF</b>                         | 14 |

## dessert

|                                                                                                |    |
|------------------------------------------------------------------------------------------------|----|
| chocolate crème brulee tart, valrhona chocolate, orange cardamom ice cream, raspberry <b>v</b> | 18 |
| deckhouse mess, house meringue, berry coulis cream, pistachio halva <b>GF/VGN</b>              | 18 |
| mangomisu, kensington pride mango, mascarpone, licor 43, almond <b>v</b>                       | 18 |
| ice cream or sorbet, selection of daily flavours                                               | 6  |