



DECKHOUSE

CAFE AND EVENTS
WOOLWICH

set menu – choice at each course

72pp / 87pp

chargrilled flatbread

muhammara, labne, guindilla pepper **v**

hiramasa kingfish basturma

goats milk labne, almond, pickled celery, soft herbs **GF/AUS**

king prawn cocktail

avocado mousseline, tobasco marie rose **DF/GF/AUS**

miso golden squash

baby squash, miso, feta, edamame, cucumber, black vinegar **GF**

chicken & tarragon salad

stringy halloumi, radicchio, grape tomato, puy lentils, 5 seeds **GF**

chilli salt squid

fried calamari, chilli salt seasoning, shallots, aioli, lemon **DF/GF/AUS**

chickpea & burrata crepe

burrata, chickpea crepe, muhammara, zucchini, broccolini **GF/V**

spring creek barramundi

grilled barramundi, smoked eggplant, yoghurt, tahini, black olive, lemon **GF/AUS**

battered market fish & chips

crushed peas, tarragon mayonnaise, lemon **GF/DF/NZ**

slow roasted chicken

half roast chicken, toum, pickled cauliflower, olive and soft herbs **DF/GF/AUS**

spiced lamb shoulder

slow roast lamb shoulder, chickpea, tahini yoghurt, eggplant,
fried bread, pine nut, almond, pomegranate

chips, old bay salt, roast garlic aioli **V/DF**

mixed leaf salad, tomato, cucumber, onion, palm sugar vinaigrette **VGN/GF**

chocolate crème brulee tart

valhrona chocolate, orange cardamom ice cream, raspberry **v**

deckhouse mess, house meringue, berry coulis cream, pistachio halva **GF VGN**

mangomisu, kensington pride mango, mascarpone, licor 43, almond **v**

ALL AUSTRALIAN (AUS) OR NEW ZEALAND (NZ) SOURCED SEAFOOD
DF DAIRY FREE || GF GLUTEN FREE || V VEGETARIAN || VGN VEGAN
SUNDAY 10% SURCHARGE || PUBLIC HOLIDAY 15% SURCHARGE

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