



**NEW YEAR'S 2026 AT
DECKHOUSE**

\$400pp

FOOD

Grilled Flatbread, whipped butter, EVOO

snacks

Rock Oysters, pickled turmeric (gf, df) (a)
Tuna Crudo, smoked tomato agrodolce (df) (a)
Fired Zucchini Flower, pecorino, hot honey

entrée

Crab & Red Braised Pork Pie,
muntrie jam, pickled wombok (a)

main

Tajima Beef Scotch Fillet, wasabi, lime (gf, df)
Oxtail Parmentier
Butter Leaf Salad, palm sugar vinaigrette (v, gf, df)

dessert

Botrytis Custard with macerated red fruits
Deckhouse Cheese Plate, variety of cheeses,
date loaf & truffle honey

Vittoria Coffee, La Maison Du Thé Tea & Petit Fours

All seafood is sourced from Australian waters
Gluten Free (gf), Dairy Free (df), Vegetarian (v)
Menu may be subject to minor seasonal amendments.

PH



NEW YEAR'S 2026 AT DECKHOUSE

BEVERAGE

Cocktail on Arrival

Peach Tom Collins

*peach schnapps, thyme infused syrup,
lemon & soda*

Champagne

*Tattinger Champagne
Reims, France*

White

*Framingham Sauvignon Blanc
Marlborough, NZ*

*Amelia Park Chardonnay
Margaret River, WA*

Red

*Giant Steps Pinot Noir
Yarra Valley, SA*

*Tar & Roses Shiraz
Heathcote, VIC*

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