



CHRISTMAS 2026 AT
DECKHOUSE

\$295pp

FOOD

Grilled Flatbread, whipped butter, EVOO

snacks

Cured Abrolhos Scallop, smoked almond, sunrise lime (a)

Fried Zucchini Flower, pecorino, hot honey

Lobster Crêpe, shellfish & smoked tomato glaze (a)

entrée

Deckhouse Seafood Platter (a)

Appellation Rock Oysters, turmeric pickle (gf, df)

Selection of Sashimi, white soy, pickles, coastal greens (df)

Prawn Cocktail, marie rose (gf, df)

Spanner Crab Salad, macadamia, avocado, hot sauce (gf)

main

Beef Wellington, black angus fillet,

fragrant white pepper sauce

Leek & Potato Gratin, comté, breadcrumbs (v)

Butter Leaf Salad, palm sugar vinaigrette (v, gf, df)

dessert

Mango Pavlova, candied coconut, pandan cream (v)

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.





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BEVERAGE

Cocktail on Arrival

Christmas Sangria

*Christmas spices inspired syrup, shiraz,
dash of orange juice, soda*

Champagne

*Tattinger Champagne
Reims, France*

White

*Yabby Lake Pinot Gris
Mornington Peninsula, VIC*

*Murdoch Hill Chardonnay
Adelaide Hills, SA*

Red

*Giant Steps Pinot Noir
Yarra Valley, SA*

*Tar & Roses Shiraz
Heathcote, VIC*

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