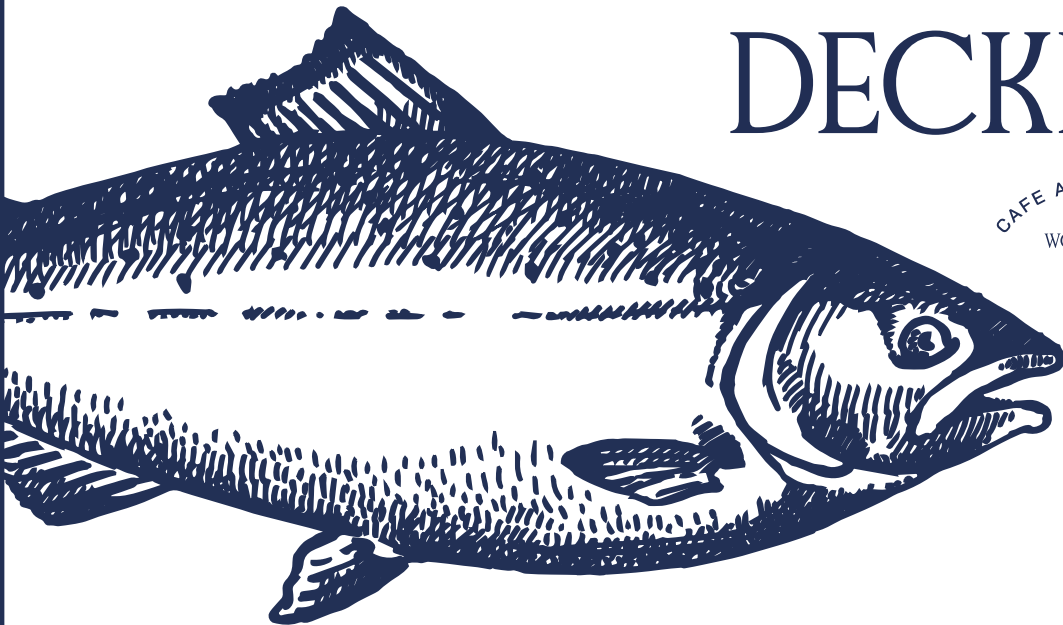




DECKHOUSE

CAFE AND EVENTS
WOOLWICH

 @deckhousewoolwich

 @deckhousewoolwich

to start

chargrilled flatbread	10
whipped ricotta, marinated tomato, soft herbs v	
appellation estuary rock oysters	30/60
cabernet vinegar mignonette, lemon DF/GF/AUS	
hiramasa kingfish pastrami	30
horseradish crème fraîche, pickled celery & carraway GF/AUS	
king prawn cocktail	32
avocado mousseline, tobasco marie rose DF/GF/AUS	
scamorza & zucchini fritter	28
herb stracciatella, rocket v	
coconut poached chicken	29
blistered snake beans, grape tomato, bean sprout, aromatic herbs DF/GF	
fried southern calamari	27
chilli salt seasoning, scallions, lemon, aioli DF/AUS	

hot & cold seafood platter

75pp

appellation estuary rock oysters	
cabernet vinegar mignonette, lemon DF/GF/AUS	
hiramasa kingfish pastrami	
horseradish crème fraîche, pickled celery & carraway GF/AUS	
king prawn cocktail	
avocado mousseline, tobasco marie rose DF/GF/AUS	
south australian black mussels	
grilled with garlic butter AUS	
fried southern calamari	
chilli salt seasoning, scallions, lemon, aioli DF	
grilled barramundi	
globe artichoke, broad beans, lemon beurre blanc GF/AUS	
chips, old bay salt, roast garlic aioli V/DF	
mixed leaf salad, tomato, cucumber, onion, palm sugar vinaigrette VGN/GF	

mains

ricotta gnocchi	37
blistered tomatoes, green olive, persian fetta v	
king prawn spaghettini alla vodka	42
garlic king prawns, tomato vodka sauce, chilli pangrattato AUS	
battered market fish & chips	37
crushed peas, tarragon mayonnaise, lemon GF/DF/NZ	
grilled barramundi	42
globe artichoke, broad beans, lemon beurre blanc GF/AUS	
southern fried chicken	37
burnt pearl onions, pickles, lemon pepper, sour cream dressing	
deckhouse cheese burger	29
pickles, onion, american cheese, burger sauce, brioche bun, served with chips or mixed leaf salad	
12 hour braised beef short rib	44
porcini mash, pickles, black pepper caramel GF	
steak frites	59
500g bbq portoro rib eye, chips, café de paris butter	

sides

chips, old bay salt, roast garlic aioli V/DF	14
mixed leaf salad, tomato, cucumber, onion, palm sugar vinaigrette VGN/GF	14
roast cauliflower, almond tarator VGN/GF	14
steamed broccolini, lemon oil, sea salt VGN/GF	14

dessert

caramelised pineapple, whipped coconut, wild rice, nuts, mango sorbet, meringue GF/VGN	17
dark chocolate gateaux, malted cream v	17
apple & gingerbread pudding, biscoff ice cream, miso caramel v	17
ice cream or sorbet, selection of daily flavours	6