

BREAKFAST

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| TOAST & HOUSE PRESERVES (2) | 10 |
| sourdough, multigrain, fruit loaf, gluten free (v) | |
| DR MARTY'S CRUMPETS (2) | 12 |
| butter, honey & jam (v, veo) | |
| EGGS YOUR WAY | 15 |
| local free range eggs, poached, fried or scrambled, two slices of toast (gfo, v, dfo) | |
| HOUSEMADE GRANOLA | 18 |
| vanilla panna cotta, raspberry coulis, passionfruit, berries, chocolate soil (v) | |
| SAGANAKI EGGS | 24 |
| pumpkin purée, grilled balsamic tomatoes, poached eggs, sumac, dukkah, multigrain toast (v, gfo) | |
| BREKKY BURGER | 18 |
| fried egg, bacon, mushroom, spinach, smokey BBQ sauce, milk bun (gfo, vo) add potato rosti (gf, v) / 4 | |
| AVO SMASH | 24 |
| beetroot hummus, medley tomatoes, feta, almond dukkah, poached egg (l), sourdough (gfo, dfo, v, n) | |
| EGGS BENNY | 25 |
| smoked brisket, potato rosti, poached eggs, chipotle hollandaise, apple, fennel & mint slaw (gf) | |
| EGGS ROYALE | 25 |
| Dr Marty's crumpets, smoked salmon, spinach, hollandaise, dill, capers, lemon (vo, gfo) | |
| DECK BIG BREKKY | 28 |
| bacon, chorizo, grilled balsamic tomatoes, baby spinach, thyme roasted mushrooms, eggs your way, potato rosti, sourdough (2) (gfo) | |
| CHILLI SCRAMBLED EGGS | 25 |
| Korean infused chilli, chorizo, cherry tomatoes, basil, fried shallots, parmesan snow, sourdough (2) (gfo, vo) | |
| LEAN & GREEN | 24 |
| sautéed green vegetables, charred corn, mint, quinoa, avocado, pumpkin hummus, cranberries, poached egg (l) (gf, veo, v) | |
| LEMON RICOTTA PANCAKES | 20 |
| raspberry whipped mascarpone, fresh berries, maple syrup, toasted oat crumble (v) add vanilla ice cream / 3 | |

BREKKY EXTRAS

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|---------------------------|---|
| Egg | 3 |
| Hollandaise | 3 |
| Spinach | 3 |
| Grilled Balsamic Tomatoes | 4 |
| Feta | 4 |
| Potato Rosti | 4 |
| Thyme Roasted Mushrooms | 4 |
| Fresh Avocado | 5 |
| Bacon | 5 |
| Chorizo Sausages | 5 |
| Smoked Salmon | 6 |

Please note, a 10% surcharge applies on Sundays.
In addition, on public holidays a 15% surcharge applies.

LUNCH

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| THE DECK BURGER | 25 |
| beef pattie, bacon, lettuce, American cheese, tomato, caramelised onion, house sauce, milk bun, shoestring fries (gfo) | |
| SUPERFOOD SALAD | 24 |
| kale, wild rice, corn, pumpkin, quinoa, black bean, sumac labneh, cranberries, pepitas (veo, dfo) add grilled chicken (gf) / 6 add chilli garlic prawns (gf) / 8 | |
| TIGER PRAWN SALAD | 28 |
| soba noodles, spring onion, Asian slaw, mango & chilli salsa, sesame & ginger dressing, shaved coconut (gf) | |
| POKE BOWL | 24 |
| brown rice, edamame beans, avocado, broccoli, cucumber, furikake, seaweed, pickled ginger, sesame, ponzu dressing (gf, v, ve) add grilled chicken (gf) / 6 add chilli garlic prawns (gf) / 8 | |
| FISH TACOS (3) | 24 |
| beer battered barramundi, black beans, lettuce, tomato, mango & chilli salsa, chipotle mayo, flour tortillas, lemon add extra taco / 8 | |
| GRILLED STEAK SANDWICH | 26 |
| 150g medium rare porterhouse, bacon, tomato, rocket, caramelised onion, mustard pickle, aioli, cuban roll, shoestring fries (gfo) | |
| CHICKEN SCHNITZEL SALAD | 27 |
| panko & herb crumbed, caesar salad, green goddess dressing | |
| TOASTED CHICKEN FOCACCIA | 24 |
| herb marinated chicken, spinach, tasty cheese, avocado, aioli, choice of fries or rainbow salad (gfo) | |
| PUMPKIN FOCACCIA | 22 |
| roasted maple pumpkin, spinach, caramelised onion, feta, choice of fries or rainbow salad (v) | |

SIDES

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| SHOESTRING FRIES | 12 |
| garlic mayo, tomato sauce (gf, v) | |
| SEASONED POTATO WEDGES | 14 |
| sweet chilli, sour cream (v) | |
| RAINBOW SALAD | 8 |
| honey, lime dressing (v, gf) | |

DIETARIES

| | | |
|-----------------------------------|-----------------------------|------------------------------|
| GF Gluten Friendly | V Vegetarian | DF Dairy Free |
| GFO Gluten Friendly Option | VO Vegetarian Option | DFO Dairy Free Option |
| N Contains Nuts | VE Vegan | VEO Vegan Option |

Please advise your waiter on any dietary requirements.

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. While customer requests will be catered for to the best of our ability, the decision to consume a meal is the responsibility of the diner.

COFFEE

Long, Short, Black, White / 4.5

Large / 1

Extra shot / .50

Syrups / 1

Soy, Almond, Lactose Free Milk / 1

Oat, Coconut Milk / 1

Decaf / .50

Mocha, Powdered Chai / 4.5

Matcha Latte, Golden Latte 5.5 / 6

Belgian Hot Choc, Organic Chai / 5.5

Iced Coffee, Choc, Mocha, Chai / 9.5*

*served with ice cream

TEA / 4.5

English Breakfast

Earl Grey

Peppermint

China Jasmine

Green

Chamomile

Lemongrass & Ginger

Morning Sunshine

FRESH JUICES / 9.5

GLOW ME UP

carrot, orange, apple, ginger, lemon

IMMUNE BOOST

pineapple, orange, ginger, lemon

GREEN BANG

cucumber, celery, apple, ginger, lemon

REFRESHER

pineapple, apple, watermelon, mint

WELLNESS SHOT / 5

orange, turmeric, ginger, lemon

or create your own

SMOOTHIES / 10.5

I'M NUTS FOR YOU

banana, berries, peanut butter, vanilla protein, dates, cinnamon, ice, almond milk, crushed peanuts

BANANARAMA

banana, cinnamon, honey, ice, milk of your choice

DECK IT

mango, banana, dates, vanilla protein, ice, coconut milk, coconut flakes

PINK POWERHOUSE

mango, banana, strawberry, muesli, honey, ice, coconut milk, coconut flakes

GREEN GODDESS

banana, pineapple, mango, vanilla protein, coconut water

add protein powder / 2.5

MILKSHAKES / 9.5

Chocolate

Caramel

Banana

Strawberry

Vanilla

Honeycomb

Cookies & Cream

Blue Heaven

FIZZY DRINKS

Pepsi, Pepsi Max, Lemonade, Soda, Tonic, Dry Ginger, Solo, Lime & Bitters / 5

S.Pellegrino Sparkling 500ml / 1L | 6 / 11

Remedy Kombucha - Raspberry & Lemonade,

Ginger & Lemon, Passionfruit / 6

ALCOHOLIC BEVERAGES

SPARKLING

Glass

Bottle

Pizzini Prosecco

12

50

Chandon Brut

13

62

Veuve Clicquot

130

WHITE WINE

Glass

Bottle

Deakin Estate Moscato

9

40

La La Land Pinot Grigio

10.5

50

Ottelia Pinot Gris

11

52

Rob Dolan Chardonnay

10.5

50

Dusky Sounds Sauvignon Blanc

11

52

Vickery Riesling

11

52

ROSE

Glass

Bottle

Nick Spencer

12

52

RED WINE

Glass

Bottle

Rob Dolan Pinot Noir

13

60

Moments of Clarity Shiraz

11

52

Mojo Cabernet Sauvignon

11

50

BEER / CIDER / SELTZER

Carlton Draught (on tap)

O'Brien Pale Ale (gf)

Balter XPA (on tap)

4 Pines Pale Ale

Carlton Zero

Stone & Wood

Cascade Light

Somersby Cider

Pure Blonde

- Apple, Pear

Corona

White Claw Seltzer

Peroni

- Watermelon, Mango

FANCY A COCKTAIL

Aperol Spritz

Peach Gin Spritz

Mimosa

Raspberry Elderflower Spritz

If these don't hit the spot, we have all the classics available for you, please ask our friendly staff!

THE DECK

BRIGHTON

KIDS MENU

\$13PP / 12 & UNDER
MEAL & DRINK

Choice of Milkshake, Juice,
Babycino or Water

Bacon, Eggs & Soldiers
Ham & Cheese Toastie with Chips
Pancakes with vanilla ice cream,
maple syrup and rainbow sprinkles
Cheeseburger & Chips
Chicken Nuggets & Chips
Fish & Chips

Icecream Sundae
with chocolate sauce
and sprinkles

+\$4