SMALL PLATES

THE DECK HOBART

Beech oven roasted flatbread's *V & NF* — **16**
cheese and garlic with herb
or
tomato, basil and cheese

Oysters *DFO, GF & NF* — **30 ½ doz / 50 doz**
natural with mignonette and lemon
or
roasted with whisky butter & togarashi crumb

Marinated olives *VG, DF, GF & NF* — **14**
extra virgin olive oil, dried oregano

Waffle fries *V, DF & NF* — **14**
paprika salt, aioli

Pickled octopus guilda *DF & GF* — **16**
black olive, piquillo peppers, fennel, romesco

Hummus dip and Guacamole *VG, DF, GFO & NF* — **20**
paprika oil & flatbread

Mac & cheese croquettes *V & NF* — **20**
served with bacon jam

Crispy buttermilk fried chicken *NF* — **20**
served with chipotle mayonnaise

Baked triple cream brie *V & GFO* — **23**
hot honey, candied walnuts, toasted baguette
add prosciutto wrapped for — **5**

Salami plate *NF & DF* — **28**
sopressa, cassalingo, focaccia, pickles

LARGER PLATES

White miso poached chicken salad *GF & HALAL* — **27**
shaved fennel, zucchini, snow peas, mint, red cabbage, creamy dill dressing

Pumpkin & quinoa bowl *V, GF & DF* — **25**
roasted butternut pumpkin, crispy kale, marinated fetta, spring onion, toasted almond, tahini & nigella dressing

Tomato linguine *NF, V & DFO* — **26**
tomato, basil, parmesan cheese

Club sandwich *NF & DFO* — **26**
chicken & bacon, salad leaves, tomato, cheddar cheese, chips & aioli

Tasmanian beef cheese burger *NF & GFO* — **26**
tomato, pickles, ketchup, brioche bun, chips & aioli
~ option for vegetarian version "make it veggie"

Philly cheesesteak *NF & GFO* — **27**
grilled beef & peppers, caramalised onion, provolone cheese, mayonnaise, toasted baguette , waffle fries

Crispy chicken schnitzel *NF* — **29**
chips, garden salad and mushroom gravy

DESSERTS

Basque cheesecake served with berry coulis *GF & NF* — **19**

Sticky toffee pudding, dulce de leche and vanilla bean ice cream *NF* — **21**

Vanilla Bean's Ice-cream with Choco malt *V* — **12**

VG- vegan | V - Vegetarian | GF - Gluten Free | DF - Dairy free | NF - Nut Free | DFO - Dairy Free Option | GFO - Gluten Free Option | VGO - Vegetarian Option

Our seafood is proudly sourced from Australia, with a focus on quality, freshness and provenance. Our menu is prepared in a kitchen where allergens are present. Please speak with our team before ordering if you have any dietary requirements or require gluten-free or dairy-free options.

DRINKS MENU

THE DECK HOBART

TAPS

	sch	pint	tower
Little Creatures Pale Ale 5.2%	13	16	50
James Boag's Draught 4.6%	12	14	44
James Boag's St George 4.2%	12	14	44
HBC Aussie Pale 4.2%	12	14	44
XXXX Gold Lager 3.5%	10	12	40
Stone & Wood Pacific Ale 4.4%	14	17	55
Little Dragon Ginger Beer 4%	14	17	
Willie Smith's Cider 5.4%	12	16	
Byron Bay Alcoholic Lemon Squash	12	16	
Guinness Draught Stout 4.2%		17	

WINE

	gls 150 ml	btl
Sparkling/Champagne		
Clover Hill Cuvee *Pipers Brook, TAS*	18	85
Taittinger NV Champagne *France*	34	165
White		
42 Degrees South *Coal River, TAS*	15	70
Frogmore Creek *Coal River, TAS*	16	75
Chartley Estate *Pipers Brook, TAS*	17	80
Holm Oak Protégé *TAS*	18	85
Red		
Storm Bay *Coal River, TAS*	16	75
Ponting Mowbray Boy *TAS*	19	90
Holm Oak *TAS*	19	90
d'Arenberg Love Grass *SA*	17	80

COCKTAILS

Margarita 20
Teremanna blanco tequila, lime, cointreau

Cosmopolitan 19
Vodka, Cointreau, cranberry, lime

Espresso Martini 21
Vodka, Kahlua, sugar, fresh espresso

Aperol Spritz 15
Aperol, soda, sparkling wine

Limoncello Spritz 15
Limoncello, soda, sparkling wine

Hugo Spritz 15
Elderflower liqueur, soda, sparkling wine, mint

Raspberry Lychee Spritz 15
Lychee liqueur, lemon squash, raspberry syrup, sparkling wine

SOFT DRINKS

Pepsi/ Pepsi Max	5	Ginger Beer	5
Lemonade	5	Apple Juice	5
Solo Lemon	5	Orange Juice	5
Soda Water	5	Pineapple Juice	5
Tonic Water	5		

DRINKS MENU