

ALL DAY

BAR

MENU

~~the~~ deck

WINE MENU

SPARKLING

Yellowglen Yellow Brut Cuvée 200ml

Yellowglen Pink Soft Rosé 200ml

Brown Brothers Prosecco NV 200ml

Morgan's Bay Sparkling Cuvée

Mumm Brut Champagne NV, France

WHITE

Morgan's Bay Chardonnay, SA

Morgan's Bay Semillon Sauvignon Blanc, SA

Leo Buring Dry Riesling, SA

Taglia Pinot Grigio, IT

Amisfield Sauvignon Blanc, NZ

Philip Shaw The Architect Chardonnay, NSW

RED

Morgan's Bay Cabernet Merlot, SA

Torbreck Woodcutters Shiraz, SA

The Inventor Merlot, SA

Campo Viejo Tempranillo, SP

La Vendetta Sangiovese, IT

The Gables Cabernet Sauvignon, SA

Tahbilk Grenache Mourvedre Rosé, VIC

Fickle Mistress Pinot Noir, NZ

Antinori Peppoli Chianti DOCG, IT

Pepperjack Graded Shiraz, SA

ON TAP

Squealing Pig Sauvignon Blanc, NZ

Cape Schanck By T'Gallant Rosé, VIC

Cape Schanck By T'Gallant Pinot Grigio, VIC

T'Gallant Juliet Blush Moscato, VIC

COCKTAIL MENU

MINT MAGIC

A minty dessert cocktail right for any occasion. A creamy mix of creme de cacao and crème de menthe, served with a glass rim of sprinkles.

AMARETTO RASPBERRY SOUR

A sweet twist on the classic Amaretto Sour, this combination of almond and raspberry is berry nice. Amaretto Disaronno, Chambord, lemon juice and egg white, topped with a sour strap garnish.

RASPBERRY BANANA SPLIT

There's always room for dessert! So when looking for something sweet as a treat, order our Raspberry Banana Split, made of raspberry Vodka, banana liqueur, creme de cacao and cream.

SNIKERTINI

Hello, is it me you're looking for? I can see it in your eyes, I can see it in your smile. Satisfy that sweet tooth with Vodka, Baileys, Frangelico, cream, caramel and chocolate - we've turned a Snickers bar into a Martini.

ABSOLUT VANILLA PASSION

A vanilla and passionfruit treat that can't be beat. Vanilla Vodka and sweet Vermouth combined with apple, lemon and fresh passionfruit pulp, a guaranteed way to quench your thirst.

THE CAPTAIN'S COCONUT

Attention Sailor, are you bored of the basics? Why not spice things up a little with this spiced rum and coconut hit? A tropical mix of Captain Morgan Spiced Rum, Malibu, lemon and pineapple juice.

LYCHEE GIMLET

Looking for a refreshing yet slightly tangy cocktail that is easy on the taste buds, but great for any occasion? Try our Lychee Gimlet with Lychee Liqueur, Cointreau, lychee juice and fresh limes.

LYCHEE LOVE

Love lychee? What about Raspberry? Or why not both at the same time? This sweet yet sour cocktail combined with lychee liqueur, Chambord, lime and cranberry juice is one of the Deck's most popular cocktails.

COCKTAIL MENU

COCONUT MOJITO

Fan of the Mojito? Why not step outside your comfort zone. We're pushing boundaries and combining everyone's favourite mojito with hints of coconut. A refreshing mix of 1800 Coconut Tequila, fresh mint, lime and soda water.

PINK MARTINI

When you and the girls want a drink or two; or maybe just when the mood strikes you, try our sweet martini with a slightly Pink skew. Gordon's Pink Gin, Dry Vermouth, orange bitters and raspberry cordial.

ELDERFLOWER OLD FASHIONED

Are you old fashioned with your choices? This old fashioned combo with a new twist could be something for you. We like to mix things up a little, so don't be shy, give it a try! Jim Beam Rye Whiskey, elderflower, lemon, cherry and ginger ale with a slice of orange to finish.

PASSOÃ SPRITZ

Looking for a refreshing mix with a slight tang and fizz? A delightful combination of Prosecco, cranberry and passionfruit liqueur, why not try our Passoã Spritz?

ESPRESSO MARTINI

You know the ingredients, you know the drill, Espresso Martini, add it to the bill!

ZESTY ORANGE MARGARITA

Feeling zesty? Margarita meet orange, orange meet Margarita. With a combination of El Jimador Tequila, Cointreau, lime, orange juice and orange bitters, this cocktail is sure to turn things up a level.

JAPANESE SLIPPER

The perfect combination of sweet and sour, this old time favourite is a must try on our menu. Simple but sweet, it's a mix of Midori Melon, Cointreau and lemon.

COFFEE & TEA

COFFEE

	CUP	MUG
Cappuccino	4.0	4.5
Flat White	4.0	4.5
Latte	4.0	4.5
Long/Short Black	4.0	4.5
Mocha	4.0	4.5
Macchiato	4.0	4.5
Piccolo	4.0	-
Hot Chocolate	4.0	4.5

SYRUPS

.50 each

TEA

	POT
Earl Grey	3.0
English Breakfast	3.0
Peppermint	3.0
Sencha Green Tea	3.0
Chamomile	3.0
Green Tea & Jasmine	3.0

ICED DRINKS

Iced Chocolate	5.00
Iced Strawberry	5.00
Iced Vanilla	5.00
Iced Caramel	5.00
Iced Latte	5.00