

# *The River Deck Restaurant*

## *A La Carte Menu*

Prices are subject to a 15% surcharge on public holidays as a result of increased costs associated with trading on these days.

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### *Breads:*

- Crusty Loaf ~\$7*  
*Garlic Bread Loaf ~\$8*

### *Entrée Selection:*

*Trio of Dips ~ \$9*

Roasted Red Capsicums: Hummus: Olive and Feta Tapenade  
Served with lightly toasted Turkish bread.

### *Coffin Bay Oysters*

**Natural** half dozen **\$14** - dozen **\$26**

**Tempura** half dozen **\$16** - dozen **\$30**

served with wasabi mayonnaise

**Kilpatrick** half dozen **\$16** - dozen **\$30**

*Seared Garlic Prawn Cutlets entrée ~ \$16 Main ~ \$28*

Pan flashed and served in a garlic cream sauce on steamed jasmine rice

*Scallop Tartlette ~ \$16*

Pan seared scallops on steamed spinach with mornay sauce,  
topped with cheddar and oven baked

*For more information please contact us*

phone 07) 5474-1100 fax 07) 5474-1199 [www.riverdeckrestaurant.com.au](http://www.riverdeckrestaurant.com.au) email [shipland@bigpond.com](mailto:shipland@bigpond.com)

## *Entrée Selection:*

### *Chilli Squid ~\$14*

Flash fried squid strips in chilli/pepper/sea salt, served with salad leaves and aioli

### *Seafood Salad ~ \$18*

Tasmanian mussels, snapper pieces, local prawns and calamari in a salad of avocado, rocket leaves and a creamy citrus dressing.

### *Farmhouse Terrine ~ \$12*

Chef's chicken and pork terrine, with gherkins, chutney, and warm baguette

### *Duck Salad ~ \$16*

Shredded duck with asian greens, orange segments and mint, finished with a soy/ginger/chilli dressing and topped with crispy peanuts.

### *Swiss Field Mushrooms ~ \$12*

Oven baked with goat's cheese, tomato, and basil on a rocket leaf salad

### *Lemon Pepper Calamari Skewers ~\$13 Main ~ \$27*

Open grilled calamari skewers served with a sweet chilli dipping sauce.

### *Prawn Fritters ~\$12*

Marinated with basil, chives, lime zest, and coriander, folded in a light batter, pan seared and served with a petite salad on aioli dressing.

## *Functions at the River Deck*

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## *Main Courses:*

### *Bar-B-Que Seafood Plate ~ \$28*

Classic Noosa seafood, fish, prawns and calamari, bar b que and served with fries and a fresh garden salad

### *The River Deck Catch ~ \$34*

Open grilled fish fillet, bar b que prawns and calamari, local fresh prawns, natural and kilpatrick oysters served with a dipping sauce, fries, and a fresh garden salad

### *Tasmanian "Atlantic" Salmon ~ \$28*

Pan seared, served on rosti potato with grilled asparagus on tomato and red onion salsa and a lime beurre blanc

### *Fish and Chips ~ \$22*

Beer battered snapper fillet with chips and a fresh salad and tartare sauce.

### *River Deck Seafood Platter ~ \$98*

Good for 2 to share

A combination of kilpatrick and natural oysters, fresh smoked salmon, grilled and beer battered fish, local sand crab, bar-b-que prawns and calamari, garlic mussels, fresh Mooloolaba prawns, fries, seasonal fruits and salad  
Complimented with dipping sauces

### *Spaghetti Marinara ~ \$20*

Al dente pasta tossed with Tasmanian mussels, fish segments, prawns and calamari in a white wine, tomato garlic and parsley sauce

### *Risotto ~ \$22*

Traditional pan prepared risotto, with prawns, leek, lemon zest, cherry tomato, red chilli and parmesan cheese

## *Private Deck Function Area*

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## *Main Courses:*

### *Baked Chicken Breast ~ \$26*

Oven prepared chicken breast fillet, served on gratin potato with baby carrots and wilted English spinach, finished with tarragon and seeded mustard sauce

### *Slow Roasted Duck ~ \$28*

Prepared confit style duck slow roasted on sweet potato mash with steamed broccolini, grilled pears, and a port jus.

### *Lamb Shank ~ \$22*

Oven braised in tomato, bacon, thyme and white wine, presented on creamy mash potato and steamed green beans

### *Eye Fillet Steak ~ \$34*

Aged tenderloin, char prepared and served with grilled swiss mushrooms, sautéed potato and a green peppercorn sauce

### *The Porterhouse Steak ~ \$26*

Aged steer sirloin, char grilled, served with a fresh garden salad, chips, and garlic and herb butter.

### *Rib Eye Fillet ~ \$30*

Aged rib fillet from grass fed steers, char prepared and served with cauliflower gratin, steamed green beans and a mushroom sauce.

### *Vegetarian Fettuccine ~ \$20*

Al dente fettuccine tossed with roasted pumpkin, red capsicum, basil, wilted spinach, zucchini and tomato with parmesan cheese.

*For your next function, look to the River Deck*

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## *Side Dishes:*

*Seasonal Fresh Vegetables ~ \$6*

*Fresh Garden Salad ~ \$6*

Served with a house prepared dressing

*Bowl of Chips ~ \$5.50*

Served with traditional tomato sauce

*Cauliflower Gratin ~ \$6*

Florets of cauliflower presented au gratin style

*To ensure your dining pleasure we procure and use only quality produce. However should your dietary requirements not be apparent in our menu, please make our wait staff aware of your requirements prior to ordering.*

*We are function specialists ~ with menus to suit all budgets from a 10-guest dinner to a wedding of up to 150-guests in a formal sit down or cocktail style.*

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