

Brunch Menu

BREAKFAST

Eggs on Toast

12

2 eggs your way on toasted sourdough with cherry tomatoes (GFO, V)

Big Brekkie

28

2 eggs, 2 sausages, bacon, hash brown, beans, mushroom, fried tomato and white toast

Big Vegetarian Brekkie

24

2 eggs, avocado, sauteed spinach, beans, mushrooms, haloumi, hash brown & multigrain toast

Laksa Scrambled

20

Fluffy eggs with a Laksa twist on toasted sourdough and topped with fresh chilli and coriander

Eggs Benni

24

Toasted sourdough with bacon, spinach, 2 poached eggs & hollandaise dusted with smoked paprika

Smashed Avocado

22

On toasted sourdough with crumbled feta, cherry tomatoes, radish, dukkah & beetroot hummas

Acai Bowl

20

Blended acai with local NT mango, banana & coconut water topped with seasonal fruits, shaved coconut & Eva's homemade granola

SANGAS & WRAPS

Steak Sanga

25

MSA rump, cheddar, onion, roasted red capsicum, lettuce and creamy mayo on toasted Turkish bread with chips

Chicken, Bacon & Avocado Sanga

24

Grilled chicken breast, bacon, avocado, cheddar, lettuce & aioli on toasted Turkish bread with chips

BLT

22

A classic that hits the spot! Bacon, lettuce, cheese, tomato & creamy mayo on toasted Turkish bread with chips

Banh Mi

13

Vietnamese baguette with traditional pate, mayo, daikon & carrot pickle, cucumber, soy & local coriander. Your choice of chicken or traditional pork
Add Baby Laksa Broth +5 Add Chips +4

Chicken Caesar Wrap

16

Chicken breast, bacon, croutons, crushed almonds, baby spinach, cos lettuce, shaved parmesan & Caesar dressing in a wrap Add Chips +4

Schnitty Wrap

16

Crumbed chicken breast, bacon, cheddar, tomato, lettuce & aioli in a wrap Add Chips +4

MAINS

Chicken Schnitzel

28

Crumbed chicken breast schnitzel served with salad & chips Make it a Parmy +3

Korean Hot Stone Bi-Bim-Bap

20

sizzling rice, onion, spinach, carrot, capsicum, zucchini with Korean gochujang sauce, a fried egg & white sesame Add Beef Slices +6

Spicy Salted Squid

26

Scored squid tubes (imported) dusted in the Chef's secret spicy-salt with fried chilli & onion salsa, fresh salad & sriracha mayo

Pad Thai Noodles

22

Flat rice noodles wok tossed with spring onion, capsicum, bean-sprouts & egg, topped with crushed peanuts (GF) (VGO) Choice of Chicken or Vegetables

Haloumi & Avocado Tacos (3)

23

Soft flour tortilla with fried halloumi, avocado, slaw & mayo served with chips

Fish Tacos (3)

23

Soft flour tortilla with lightly battered fish, slaw & mayo served with chips

Chicken Tacos (3)

23

Soft flour tortilla with crumbed chicken, slaw, mayo & gochujang served with chips

Steak & Chips

35

Chargrilled 300g MSA rump with chips, salad & your choice of sauce (GFO) - Mushroom, Pepper, Gravy, Bernaise

Grilled Salmon

33

Tasmanian salmon served on a bed of creamy mash & greens with a side of Moroccan yogurt sauce (GFO)

Fish & Chips

26

Barramundi in a light beer batter served with chips, fresh salad & house made tartare sauce

BURGERS

Classic Beef

24

Beef pattie, mustard, ketchup, mayo, tomato, lettuce, cheese & pickles

Hot Deck

25

Beef pattie, ketchup, mustard, lettuce, cheese, jalapenos & sriracha mayo

Dirty Bird

24

Crispy fried chicken, bacon, cheese, lettuce & mayo

Hot Bird

25

Spicy fried chicken, pineapple, cheese, lettuce & sriracha mayo

all burgers are served on a milk bun and with chips

(V) Vegetarian (GF) Gluten Free (VG) Vegan (VGO) Vegan Option Available

Brunch Menu

SALADS

Caesar Salad

20

Baby spinach, cos lettuce, bacon, croutons, boiled egg, crushed almonds & parmesan with house Caesar dressing (GFO)

Haloumi Superfood Bowl

19

Haloumi, quinoa, steamed broccoli, avocado, spinach, rocket & lemon evoo emulsion (V, GF)

Vietnamese 'No Carb' Salad

18

Shredded cabbage, carrot, Spanish onion, basil, roasted peanuts & Vietnamese dressing topped with fresh chilli (GF)

Chicken & Feta Bowl

24

Shredded chicken, feta, steamed broccoli Spanish onion on a bed of spinach & rocket with a balsamic vinaigrette

Extra's

CHICKEN BREAST	5	TOFU	4
TENDER BEEF SLICES	6	SQUID	6
PRAWNS	6	AVOCADO	4

LAKSA & PHO

Malaysian Curry Laksa

our house-made spicy coconut-curry soup filled with rice & egg noodles, toasted tofu puffs, bean-sprouts, torn herbs & your choice of add in (available as GF on request)

CHICKEN 22

SEAFOOD 24

VEGETABLE 20

Vietnamese Pho

Slow-cooked Vietnamese beef broth with rice noodles, onion, bean sprouts & torn herbs (GF)

BEEF 20

CHICKEN 20

VEGETABLE 18

(V) Vegetarian (GF) Gluten Free (VG) Vegan
(VGO) Vegan Option Available

Drinks

COFFEE

CUP/MUG

FLAT WHITE	4.9/5.9
CAPPUCCINO	4.9/5.9
LATTE	4.9/5.9
MOCHA	4.9/5.9
CHAI LATTE	4.9/5.9
LONG BLACK	4/5
ESPRESSO	3/4
PICCOLO	4
HOT CHOCOLATE	4.5/5.5
ICED LATTE	5.9
ICED COFFEE	8
ICED MOCHA	8
POT OF TEA	5
BABYCHINO	2

MILKSHAKES

VANILLA	ALL 8.00
OREO	
CHOCOLATE	
STRAWBERRY	
CARAMEL	

COLD DRINKS

HOUSE ICED TEA	5.50
ICED CHAI	6.00
ICED CHOCOLATE	6.50
SPARKLING ELDERFLOWER SODA	5.00

ONLINE TAKEAWAY AVAILABLE

www.thedekbar.com.au

Pre-orders for large groups are recommended

15% Surcharge on public holidays

Our menu contains allergens and meals are prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food is allergen free. Our meals are cooked in a shared fryer and may contain traces of gluten and fresh meat and fish produce.