

# Sydney Comedy Club Menu

Two course includes - Add a third course for 10  
Add bread for 3

## Entrée - Choice of

### **Pan-seared scallops (gf)**

Creamed corn, caper and raisin vinaigrette, serrano powder  
and red vein sorrel

### **Marinated mushroom salad (v, gf, df)**

Shinmei, oyster, shitake, enoki, and button mushrooms with  
caramelised onions, radicchio, mâche and toasted hazelnuts

### **Spanish style pork and smoked eel rillettes**

Toasted Turkish bread, pickled jalapenos and pistachio powder

### **Spencer Gulf mussels (df)**

Harissa, coconut milk, coriander w Turkish bread

## Main - Choice of

### **Pan fried sea perch (gf)**

Kipfler potatoes, snow peas, king brown mushroom  
and lemon caper butter

### **Crispy pork belly**

Grilled polenta, sautéed chard, cauliflower puree and mostarda

### **Peppered yellow fin tuna nicoise (gf, df)**

Soft egg, green beans, heirloom tomatoes, olives, pink fir  
potatoes and anchoiade

### **Pan fried tarragon gnocchi (v)**

Fior di burrata, oxheart tomato, basil pesto, micro basil  
and toasted sunflower seeds

## Add a side for 9

**Steamed broccoli, crispy shallots and lemon dressing**

**Roast kipfler potatoes, roast garlic and parsley**

**Rocket, golden sultanas, pinenuts and parmesan salad**

**Green salad with soft herbs and house dressing**



**The Deck**  
SYDNEY

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## Dessert - Choice of

### Passionfruit brûlée

Valrhona itacuja cremox, pistachio biscotti, passionfruit and rum truffle

### Orange and pistachio torte

Pistachio macaron, cardamon gelato, pistachio coulis and double cream

### Tropical entremets tart

Coconut mousse, mango jelly, lime panna cotta, mirror glaze and Malibu foam

### The Deck snickers (gf)

Caramel parfait, milk chocolate mousse, salted macadamia drizzle and fresh raspberries

## Dessert Wines and Fortifieds

2016 Moscato D'Asti, Italy, 150ml, 10/48

2015 Yalumba, FSW 8B, Botrytis Viognier, South Australia, 60ml, 8/38

2014 Vasse Felix Cane Cut 2011, Western Australia 35

Valdespino Pedro Ximenez Sherry 12

Penfolds Grandfather Tawny 14

Galway Pipe 9

## Hot Cocktails 18

*Earl of Whiskey Makers Mark, Drambuie and earl grey tea all served in a tea pot with milk, honey syrup and cinnamon on the side*

*Irish Roar De Kuyper Crème de Café, Jameson Irish Whiskey, long black coffee, all ingredients served warm and tall topped with homemade Bailey Irish whipped cream*

*Please remember to redeem your \$9.00 parking prior to departure*

*Please advise our staff of any specific dietary requirements*

*(gf) – Gluten Free (df) – Dairy Free (v) – Vegetarian*

*Please be advised that all credit card transactions*

*incur a 1.5% surcharge, eftpos accepted*

*Menus are subject to seasonal changes*

*Following food safety standards, food cannot be removed from our premises.*

*For more information visit [www.haccp.com.au](http://www.haccp.com.au)*



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