

DECOR

lounge bar restaurant

Welcome to Deco @ The Raffles Hotel

Breads

Crusty Turkish Bread
freshly baked, straight from our oven served with olive oil & balsamic glaze
6.9 or with dips 8.9

Bruschetta, served warm with fresh roma tomato, marinated persian fetta & basil pesto
9.5

Oven Baked Garlic, Parsley & Parmesan Bread
7.8

Crusty Baguette
with sweet balsamic glaze & margaret river olive oil
6.9

Entree & Mains

Oysters

- Natural with lemon 4.0
- Kilpatrick deco style 4.3
- Sangiovese verjuice dressing, mediterranean salsa & chive 4.3
- Rockefeller baked with creamy spinach & parmesan crumb 4.3

Creamy Creole Spiced Snapper Soup
with saffron infused mascarpone, star anise & basil oil
18.9

Blue Manna Crab Pasta
fresh carnarvon blue manna crab, steamed, shelled & tossed with
handmade pasta with fresh chilli, parmesan & citrus flavours
28.9 45.0

Tasmanian Atlantic Smoked Salmon
served with a warm pumpkin & chive pikelet, crème fraiche & citrus glaze
26.9 38.9

Seared Harvey Beef Carpaccio
with salted baby capers, mustard, artichoke, wild rocket & lemon oil
25.5 37.0

Caesar Salad
fresh tossed caesar salad with anchovy, bacon & grated egg
18.5
or with tasmanian smoked salmon
25.0

Carnarvon King Prawn Risotto
grilled carnarvon king prawns, served on a sweet pea & aged cheddar risotto with lemon infused virgin olive oil
28.0 42.0

Steamed King Prawn Salad

fresh carnarvon king prawn & somen noddle salad with avocado, snow pea sprouts, sesame, soy & tamarind dressing
27.5 39.5

Fresh Rottnest Calamari

lightly spiced & shallow fried calamari, tossed with rocket, slow roasted roma tomatoes, toasted pumpkin seeds,
crisp parsnip curls & hazelnut dressing
25.5 37.5

Carnarvon King Prawns

fresh sautéed carnarvon garlic king prawns, finished with a sherry cream sauce, fresh basil, spring onions & rice pilaf
27.5 39.5

Crispy Skinned Tasmanian Atlantic Salmon, grilled medium rare,
served with wok fried choy sum, shitake mushrooms, sweet soy glaze, star anise & bean shoots
39.5

Premium West Australian Dhufish Fillet, grilled & served
with spiced peach relish & char grilled asparagus
44.9

Pink Snapper Fillet, pan fried & served
with a lightly spiced prawn, lime, lemon grass & coconut sauce
39.5

Prosciutto Wrapped Red Emperor Fillet, grilled,
with baby capers, lemon reduction, steamed asparagus & virgin olive oil
42.0

Double Roasted Muscovy Duck
with grilled fennel, fresh orange, fregolone semolina & rosemary balsamic jus
42.5

Parmesan Crumbed Chicken Breast
pan fried, served with a porcini mushroom risotto,
wild rocket & reduced balsamic
37.5

Amelia Park Lamb Rack
oven roasted pink, served a bacon white bean & vegetable braise with oregano & port jus
42.0

Prime Harvey Beef Fillet
harvey beef fillet (250gm) char grilled served with a mushroom & parmesan polenta & reduced balsamic jus
42.5

Black Angus Sirloin
tender aged sirloin (350gm) char grilled served with a grain mustard, parmesan & spring onion potato cake,
whiskey peppercorn butter & veal jus
42.5

King Island Black Angus Baby Beef Rib
tender aged angus beef rib (550gm) served with a parmesan, grain mustard & spring onion potato cake
served with a honey, thyme & port cream sauce
49.5

(recommended medium to medium rare)

Sides

Vegetables

steamed sweet corn, carrot & sugar snap peas tossed in a
honey grain mustard with virgin olive oil glaze
8.9

Creamy Mashed Potato

with yarra valley lemon oil & chive
7.8

Steamed Broccoli

with crushed macadamia, olive oil & sea salt
8.9

Hand Cut Chips

with szechuan & sugar seasoning
8.0

Salads

Pear Salad

shaved pear & steamed asparagus salad
with rocket, toasted almonds & poppy seed dressing
11.5

Tomato Salad

vine ripened tomato & buffalo mozzarella salad
with kalamata olives, oregano, crisp pancetta & balsamic glaze
12.0

Caesar Salad

fresh caesar salad with anchovy, bacon & grated egg
17.0

Traditional Garden Salad

french beans, iceberg, tomato, carrots, cucumber & a dijon red wine vinegar dressing
12.0
with aged cheddar
18.5

Fresh Green Leaf Salad

with avocado, asparagus, fetta & apple balsamic glaze
11.5

Smoking is not allowed in the vicinity of the building

Unfortunately, no separate billing

Please note that as Deco Restaurant operates under a Tavern Licence we have a legal obligation to ensure that all patrons vacate the premises as soon as is practicably possible after 12 midnight