

Share Plates To Start

Sydney rock oysters natural 14.50/25.50

Salt & pepper squid with baby herb salad, chili syrup
and balsamic reduction 16.00/24.00

Mezze plate of grilled haloumi, chorizo, marinated olives,
hommus, babaganoush & pita bread 18.00

A taste of Asia- mixed plate of salt & pepper prawns & scallops, thai fish cakes and
vegetarian spring rolls served with a sweet chili sauce 24.00

Side Dishes

Toasted garlic butter foccacia 3.50

Toasted herb butter foccacia 3.50

Bread roll 1.00

Seasonal side salad 5.00

Chunky fries with aioli 6.50

Salads

Bulgarian feta & marinated olive salad with tomato, cucumber,
salad leaves, oven dried tomato & dill dressing 15.00

Caesar salad with cos lettuce, boiled egg, shaved parmesan & crispy bacon 15.00
with chicken 3.50 extra

Tandoori chicken salad with mesclun lettuce, cherry tomatoes,
spanish onion, cucumber with a mint yoghurt dressing 18.50

Thai style beef salad with crisp vegetables, coriander,
rice noodles, sweet chili & lemongrass sauce 18.50

Seafood salad with king prawns; smoked salmon & avocado 22.50

Blue swimmer crab salad with avocado, spanish onion,
cherry tomatoes and a honey mustard dressing 24.50

Wok Inn

Choice of beef or chicken with crisp vegetables,
hokkien noddles, bok choy and fresh chili 19.50

Cha sui bbq pork with crisp vegetables, hokkien noddles,
bok choy & fresh chili 19.50

Vegetable and oriental mushroom stir fry with
sweet soy sauce and steamed rice 17.50

Pasta & Risotto

Rigatoni pasta with cherry tomatoes, mixed mushrooms,
english spinach and a basil pesto sauce 18.50

Scallop, prawn, barramundi and mussel risotto with napolitana sauce 21.50

Linguine pasta with flaked salmon, fried capers, spanish onion
in a white wine cream sauce 20.50

Seafood

Flat head fillets beer battered with chunky fries, coriander & caper aioli 23.50

Seafood crepe filled with prawns, scallops and barramundi
served with mozzarella and salad 22.50

Atlantic Salmon cooked medium with nicoise salad of beans, potatoes,
cherry tomatoes, spanish onions, boiled egg and aioli 24.50

Perch fillet grilled with chunky fries, salad & tartare sauce 22.50

John Dory fillet grilled with chunky fries, salad & tartare sauce 24.50

Garlic prawns with chunky fries and seasonal salad 24.00

Barramundi fillet roasted served with rocket, oven dried tomato,
fried potatoes and olives 24.50

Hot and Cold Seafood Platter for one – Rock oysters,
fresh king prawns, smoked salmon, beer battered fish of the day,
salt and pepper squid, grilled garlic prawns and chunky fries 35.00

Chicken & Meat

Reef and Rump 300g certified Black Angus rump steak
with garlic prawns, chips, salad and shiraz jus 32.50

Rump steak- 300g certified Black Angus rump steak
with chips, salad and shiraz jus 24.50

Scotch fillet - 300g grain fed scotch fillet steak with chat potatoes,
grilled vegetable salad of eggplant, zucchini, capsicum with an
olive oil and balsamic dressing served with a shiraz jus 25.00

Veal medallion with baby rocket, potatoes and grilled zucchini
in a seeded mustard cream sauce 24.50

Chicken breast with sage wrapped in prosciutto baked & served with rocket,
olives, oven dried tomato, potato and a red capsicum sauce 23.50

Char grilled lamb chops cooked medium with chats potatoes,
grilled vegetable salad of eggplant, zucchini, capsicum with an
olive oil and balsamic dressing served with a red wine jus 23.50

Butter chicken with steamed rice and pappadams 21.50

Kids

All kids meals 10.00

Snags & chips

Battered fish & chips

Penne pasta with napolitana sauce

Chicken nuggets with chips

Baked caramel cream cheese cake with fresh cream and strawberries

Kids ice cream 4.50

Vanilla ice cream with choice of topping chocolate, caramel or strawberry

**All main ingredients for menu items are listed.
Please advise your waiter of any foodstuff intolerances or allergies.**

10% Public Holiday Surcharge. All pricing inclusive of GST.

Dessert Menu

- Rich Chocolate -self saucing pudding with ice cream. 10.00
Sticky date pudding with butterscotch sauce and ice cream 10.00
Baked caramel cream cheese cake with fresh cream and strawberries 10.00
Traditional passionfruit crème brulee with fresh cream and strawberries 10.00
Fresh seasonal fruit plate with a strawberry sorbet 10.00
Cheese plate with brie, blue and mature cheddar, crackers and fruit 10.00

Gelato

Choice of; vanilla, chocolate and hazelnut 8.50

Limited Menu

Available between 2.30pm-6.00pm 7 Days Per Week

Please place your order at one of the bars

- Sydney rock oysters natural 14.50/25.50
Toasted garlic butter focaccia 3.50
Toasted herb butter focaccia 3.50
Bowl of chunky fries with aiolo 6.50
Caesar salad with cos lettuce, boiled egg, shaved parmesan & crispy bacon 15.00
with chicken 3.50 extra
Mezze plate of grilled haloumi, chorizo, marinated olives,
hommus, babaganoush & pita bread 18.00
A taste of Asia- Mixed plate of salt & pepper prawns & scallops, thai fish cakes
and vegetarian spring rolls served with a sweet chili sauce 24.00
Salt & pepper squid with baby herb salad,
chili syrup and balsamic reduction 16.00/24.00
Beer battered flat head fillets with chunky fries, coriander & caper aioli 23.50
Rump steak- 300g certified Black Angus rump steak
with chips, salad and shiraz jus 24.50
Butter chicken with steamed rice and pappadams 21.50

Dedes is proud to be associated with Heartkids and North Shore Heart Research

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