

to start

organic italian pane 7 (v)
aged balsamic & extra virgin olive oil

warm turkish bap 8
whipped bulgarian feta & pistachio dukkah

tomato & basil crostini 9 (v)
sea salt & extra virgin olive oil (2 pieces)

oysters

natural (6) 15 (12) 28
salt water vinaigrette

kilpatrick (6) 17 (12) 30
bacon, spiced blend

shooters 3.5 each
tomato consommé, chilli, vodka

entrees

today's soup 12

homemade buratta 19
brioche toast, heirloom tomatoes

moreton bay bugs 24 (g)
crispy skin pork belly, cucumber, asian herbs

seared scallops 21 (g)
salami, roasted cauliflower, saffron, apple

roasted kangaroo 19 (g)
rosella jam, Persian feta

wagyu beef 22
kimchi, quail egg, cashews

sumac soft shell crab 19
harissa, confit lemon, almond cous cous



deery's restaurant

mains

duck hazelnut ragout 32

linguini, green peas, fig butter, smoked mozzarella

crispy skin ocean trout 34

spanner crab, fennel dumpling, orange, carrot salad

roasted lamb loin 34 (g)

warm chick pea salad, medjool dates, eggplant caviar

free range chicken 32 (g)

creamed corn, lup chong, bok choy

o.p veal rib 34 (g)

pancetta, crushed pumpkin, buffalo mozzarella, pistou

reef fish battered or grilled 30 (g)

tomato, avocado, fries, lemon, capers

roasted pumpkin w pistachio 27 (v)

quinoa salad, ricotta

braised wagyu 28 (g)

creamed potato, peas, baby carrots

from the grill

200g or 300g angus eye fillet (100 -150 day grain fed new england) 36/40 (g)

celeriac remoulade, watercress, sliced tomato

450g rib on the bone (140 -160 day grain fed gympie region) 42 (g)

baby onions, silver beet, chorizo, sherry vinegar

350g sirloin (140 day grain fed new england) 36

"pazanella salad", shoestring fries

400g rump (150 day gain fed new england) 30 (g)

confit shallot puree, radish, green bean salad

500g t - bone (70 days grain feed darling downs region) 35

onion rings, pecorino, grapefruit marmalade

all steaks can be substituted with shoestring fries & salad or mash, mushroom & spinach on request

all steaks are served with one complimentary sauce or mustard, for additional sauce 2.0

saucers: mushroom, green peppercorn, red wine jus, béarnaise, onion & blue cheese, tomato & chilli

mustards & condiments: herb & wholegrain, french, american, hot english, dijon, horseradish

salads & sides

steamed greens, basil, lemon, oil 8

mashed potato 7

field mushrooms 9

cos salad, serrano ham, soft boiled egg, manchego, white anchovy 9.5

beer battered fries, smoked paprika salt 6

pear, pecorino salad, soft herbs, rhubarb 9

onion rings 8