

to share

warm turkish bap w whipped bulgarian feta & pistachio dukkah		8
tomato & basil crostini w sea salt & extra virgin olive oil (2 pieces)		9
a selection of coolmunda grown olives w citrus marinade	(g)	9
sbh homemade pate w caperberries, witlof marmalade & sour dough		12

specialty oysters

natural oysters		16	30
kilpatrick oysters		18	32
deery's bloody mary shooters			3.5

starters

salt & pepper line - caught calamari w sumac salt, ruby grapefruit & bush pepper aioli		19	32
charred smoked salmon w avocado & corn salsa, capers & lemon myrtle	(g)		19
tiger prawn risotto w preserved lemon, sugar snaps & tatsoi	(g)	21	33
baked goats cheese in pancetta w sour dough, dukkah & pommegranite molasses			18
rare beef sirloin w apple & celeriac remoulade, extra virgin olive oil	(g)		17
tempura zucchini flowers w artichoke salad, toasted walnuts & mustard fruits	(v)		18
chef's homemade soup			12

sides

olive oil mash			8
shoestring fries w smoked paprika salt			6
pumpkin & blue cheese crumble			8
steamed greens			8
cos salad w olives, feta, tomato & pine nuts			9
beer battered fries w smoked paprika salt			6
onion rings			8
rocket salad w red apple, artichokes & gruyere			9

chef's seasonal selections

roast lamb rack w almond puree, young leeks, peas & pink pepper butter	(g)	34
pan-roasted spatchcock w smoked basmati & black rice pilaf, citrus yoghurt	(g)	33
crispy kingaroy pork belly w choy sum, oyster mushrooms & orange-chai tea jam	(g)	32
char grilled kangaroo loin w smoked tomato, beets & candied rosellas	(g)	30
pumpkin & ricotta cannelloni w tomato & basil salsa, provolone & macadamias	(v)	28
braised rabbit orrechiette w truffled chestnut cream, basil & breadcrumbs		30
slow roasted duck leg w merguez sausage, french lentils, smoked tomato & gremolata	(g)	32
market fresh grilled fish w white asparagus, salsa verde & fries	(g)	34
pilsener beer battered fish w baby cos, fries, lemon & tartare		30

deery's signature steaks

200g or 300g angus eye fillet central qld, pasture fed, finished on grain	(g)	36	40
w olive oil mash, mushrooms & spinach			
450g rib on the bone 70 day grain fed, banksia beef, southern darling downs	(g)		42
w baby beets, baby onions, fennel & chard			
350g sirloin 100 day grain fed new england			36
w olive bread, tomato, cheddar & mustard cress			
400g rump angus x hereford 120 days on grain, new england tablelands	(g)		30
w italian potatoes, roasted red onion & rocket			
500g t-bone 80 days grain fed nolan's private selection, gympie region	(g)		35
w sweet potato wedges, tomato & boconcini			

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

additional sauce

3

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

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

all steaks are served with one complimentary sauce

"One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating." ~Luciano Pavarotti and William Wright, Pavarotti, My Own Story~

executive chef | Adam Clements **your host** | Chris Ogden

2010 autumn menu | one bill per table | gst included | 15% surcharge on public holidays