

to share

country boule w extra virgin olive oil and balsamic	(v)	9
olive sourdough crostini w tomato tapenade, smoked mozzarella	(v)	12

specialty oysters

natural oysters w cucumber mignonette	(gf)	18	32
kilpatrick oysters		18	32
bloody mary oyster shot			##

starters

pan seared cuttlefish w chorizo, avocado, capers and warm plum dressing		18	32
woodside goat curd panna cotta w truffle salami, artichoke heart and smoked almond crunch	(gf)	18	
seared scallops, zucchini flower w sweet corn reduction and serrano crumbs		22	
house-made country-style duck and pork terrine w walnut and witlof salad, pickled cumquats, cornichons		18	
sand crab mille fuille - flaky almond pastry, hand picked local crab, petite salad, salt cod and harissa aioli		24	
gremolata risotto w trio of wild mushrooms and baby chard	(v)	(gf)	18 30

chef's seasonal selections

slow roasted lamb rump w spiced pumpkin puree, toasted buckwheat, dried olives and pistachio	(gf)	34
organic spring chicken - pan fried breast and crispy leg, chunky hommus, green chilli mayo and beetroot vinaigrette	(gf)	33
caramelised berkshire pork cutlet w steamed choy sum, pork scratching, sticky apple and ginger glaze		34
ocean king prawn spaghetti w smoked tomato, saffron soffrito, cuttlefish butter and brioche dust		36
grilled ocean trout w green peas, mascarpone, shaved fennel and chive oil	(gf)	34
cider battered barramundi w lemon jam, potato gaufrettes, caper and wombok slaw		30

please ask our friendly staff about special dietary requirements

deery's signature steaks

200g or 300g angus eye fillet 100 - 150 day grain fed new england	(gf)	36	40
w sweet potato puree, silverbeet and chevre			
350g sirloin 140 day grain fed new england			36
w beetroot and horseradish puree, crispy chick pea fritters			
400g rump angus x hereford 120 days on grain, new england tablelands	(gf)		30
w roast pumpkin, baby onions, caramelised tarago river feta			
500g t-bone 70 days grain fed darling downs region			35
w crispy speck, tempered tomatoes and sauté kipflers			
450g rib on the bone 70 day grain fed, banksia beef, southern darling downs	(gf)		42
w tomato-mustard seed jam, hazelnut brioche and salted pepitas			

all steaks are served with one complimentary sauce

saucés mushroom, green peppercorn, red wine jus, béarnaise, onion and blue cheese, tomato and chilli

additional sauce

3

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

all steaks can be substituted with shoestring fries and salad or mash and spinach on request

sides

roast baby vegetables w yoghurt tahini	(gf)	(v)	9
tomato and bocconcini salad w fresh basil and shaved fennel	(gf)	(v)	9
beer battered fries w rosemary salt			8
cos, rocket & parmesan w apple balsamic	(gf)	(v)	8
beans and sugar snaps w pink pepper and almond butter	(gf)	(v)	8
shoestring fries w rosemary salt			6
cider battered onion rings			8

"One cannot think well, love well, sleep well, if one has not dined well." - Virginia Woolf Author

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