

to start

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

warm turkish bap 8 (v)
whipped bulgarian feta & pistachio dukkah

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

oysters

natural

watermelon & basil granita (6) 16 (12) 30 (g)

kilpatrick (6) 18 (12) 32
bacon, spiced blend

shooters 3.5 each (g)
vodka, blood orange, grapefruit & lime juice

entrees

today's soup 12

salt & pepper tofu 17 (v)
wakame, green onion & coriander aioli

grilled prawns 23 (g)
roasted peach, cucumber & pickled fennel

chilli spiced calamari 21
green pawpaw salad & nam jim

baked goats cheese 19 (g)
pancetta, tamarillo, dukkah & pomegranate molasses

petite bouef 22 (g)
roast tomato, grapefruit salad & beetroot relish

serano ham 21 (g)
roasted fig, gorgonzola, walnuts & rocket

mains

lamb rack 34 (g)

roast pumpkin, caramelised eggplant, saffron & tarragon yoghurt

duck breast 34 (g)

spiced peperonata, smoked almond & lentil salad

grilled fish 34 (g)

blistered cherry tomatoes, white asparagus, gremolata & lemon

reef fish battered 30

baby cos, fries & tartare sauce

veal pappardelle 32

tomatoes, pinot gris, olives, parsley & bread crumbs

organic spatchcock 33 (g)

kipfler potatoes, celery, hazelnuts & sour cherry

crispy pork belly 32

choy sum, oyster mushrooms & orange-chai tea jam

eggplant moussaka 28 (v)

lemon cous-cous & greek salad

deery's signature steaks

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

sweet potato puree, mushrooms & spinach

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

kaiser fleisch, oven-dried tomato, zucchini & basil

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

corn & chive fritter, asparagus & watercress

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

italian potatoes, roasted red onion & rocket

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

vine ripened tomato & mozzarella salad, polenta chips

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 3.0

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

beer battered fries, smoked paprika salt 6

mashed potato 7

field mushrooms 8

steamed greens, basil, lemon oil 8

pear, rocket, fig & gorgonzola salad 9

cos, olive, tomato, feta & pinenut salad 9