

to share

baked corn loaf w crushed pepitas & rosemary oil	(v)	9
sour dough crostini w vine ripened tomato, basil & olive oil	(v)	12

specialty oysters

natural oysters w cucumber mignonette	(gf)	16	30
kilpatrick oysters deery's restaurant specialty		18	32
bloody mary oyster shot			3.5

starters

roast chicken ballontine w lychee-mint salsa, candied peanuts, red curry oil & fresh lime	(gf)	18	34
wild fennel & honey cured ocean trout w avocado cream, capers & rye toast			20
crispy duck salad w ruby grapefruit, sunflower seeds & spiced beetroot vinaigrette	(gf)	18	34
wildgrain crostini w grilled eggplant, smoked tomato chutney, gruyere & fig vincotto	(v)		18
charred confit of pork belly w pickled stonefruit, pistachio crumbs & pork scratchings	(gf)	19	34
pan seared squid w roast chilli & tamarind sauce & shaved fresh coconut	(gf)	19	32

chef's seasonal selections

linguini w hand picked spanner crab, saffron bottarga cream, vermouth, peas & fresh basil			36
grilled pork cheeks w house made pork sausage, fresh dates, pine nuts & skordalia	(gf)		34
roast lamb rack w israeli cous-cous, green olive tapenade & anchovy picada			36
pan fried organic chicken w sumac rub, potato confit, shaved fennel & orange blossom aioli	(gf)		34
today's grilled fish w carrot & dill puree, cauliflower tabouleh & preserved lemon			34
cider battered barramundi w chunky chips, lemon jam & wombok & caper slaw			30
spinach, cheese & lentil pie w mixed leaves, greens & aioli	(v)		30

please ask our friendly staff about special dietary requirements

deery's restaurant head chef | Adam Clements executive chef | Jason Walker

2012 new season menu | one bill per table | gst included

deery's signature steaks

200g or 300g angus eye fillet 100 - 150 day grain fed new england	(gf)	36	40
w sweet potato puree, chevre & silverbeet			
350g sirloin 140 day grain fed new england			36
w rye toast, tomato, brie & local cress			
400g rump angus x hereford 120 days on grain, new england tablelands	(gf)		30
w roast kipflers, celery, hazelnut aioli & rocket			
500g t-bone 70 days grain fed darling downs region	(gf)		36
w baked yams, speck, baby cos & horseradish creme fraiche			
450g rib on the bone 70 day grain fed, banksia beef, southern darling downs	(gf)		42
w potato dauphin, shallot puree & green beans			

all steaks are served with one complimentary sauce

saucers mushroom, house bbq, blue cheese & espresso butter, pink pepper & brandy cream,
tomato & chilli, red wine jus

additional sauce 3

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

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

sides

mixed leaves w lardons, walnuts, pomegranate & yoghurt	(gf)		8
tomato & basil w capers, pangratata & forum dressing	(v)		9
roast kipflers w celery, hazelnut aioli & rocket	(gf) (v)		8
beer battered fries w sea salt & native pepper	(v)		8
buttery mash w truffle oil	(gf) (v)		10
beans and sugar snaps w pink pepper and almond butter	(gf) (v)		8
shoestring fries w sea salt & native pepper	(gf) (v)		6
battered onion rings	(v)		9

"There is no sincerer love than the love of food"

George Bernard Shaw - Irish Playwright

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