

*Welcome back to
Deery's Restaurant
we are excited to see you
back in dining with us!*

from the Deery's Team

currently open Tuesday - Saturday
12pm-3pm & 6pm-9pm
please enjoy our first menu back



STARTERS

GARLIC BUTTERED SOURDOUGH COBB \$12

DUCK & BRANDY PATE \$16
pickled winter vegetables, onion jam, croutes

QUEENSLAND KING PRAWNS \$19
grilled, chilli, garlic, vermicelli noodle salad, furikake

WILD MUSHROOM ARANCINI \$16
green olive tapenade, fior de latte, balsamic reduction

SALT & PEPPER QUAIL \$16
stirfried waterchestnuts, shiitake mushrooms & red cabbage, hoisin glaze

OYSTERS NATURAL \$3.7 ea | \$40 doz
freshly shucked, lemon

OYSTERS KILPATRICK \$4 ea | \$44 doz
maple roasted bacon, tabasco, worcestershire sauce

MAINS

CHICKEN BREAST \$29
twice cooked - free range, double smoked bacon, chorizo & white bean cassoulet, shaved fennel

FISH & CHIPS \$29
beer battered Cone Bay Barramundi, crisp lettuce salad, lemon, tartare sauce

SLOW COOKED BEEF CHEEK \$38
soft white polenta, gorgonzola, baby carrots, brussel sprouts, beef jus

FISH OF THE DAY \$38
seasonal accompaniments

PARISIAN GNOCCHI \$31
mixed exotic mushrooms, kale, garlic, chilli, parmesan, toasted nuts & seeds, salsa verde

menu created by
Head Chef Matthew Wallace



FROM THE GRILL

RIB ON THE BONE 500G \$55

grass fed beef from Southern Australian states

PETITE EYE FILLET 200G | 300G \$39 | \$48

premium MSA beef sourced from South East Queensland

RUMP WAGYU 400G \$42

grain fed beef from the Darling Downs, Queensland

STEAK OF THE MOMENT MARKET PRICE

hand selection premium quality beef

RIB FILLET 350G \$46

premium MSA beef sourced from the Eastern Coast of Australia

DEERY'S FAMOUS CHOPPING BLOCK \$49

14 hour slow cooked rib fillet cooked medium available Friday's until sold out

ACCOMPANIMENTS

choose one of the following

creamy mash & seasonal vegetables
crunchy fries & house salad
sweet potato & carrot smash, peas & bacon

SAUCE

choose one of the following

mushroom, peppercorn or red wine jus

SIDES

DEERY'S GARDEN SALAD \$9

vine ripened tomato, cucumber, onion & marinated fetta

STEAMED SEASONAL VEGETABLES \$9

HOUSE CHIPS \$9

HOMEMADE ONION RINGS \$9

beer battered

POTATO, CARROT & SWEET POTATO SMASH \$9