



MST. Menu

GARLIC BUTTERED SOURDOUGH COBB (V) \$12 **OYSTERS NATURAL** \$3.7 ea | \$40 doz

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

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

SALUMI AUSTRALIA BOARD \$19

selection of Salami & small goods, warm ciabatta bread,
marinated olives, pickles, aged balsamic vinegar & extra virgin
olive oil (gfo)

MUSHROOM ARANCINI 1/2 serve \$16 | full serve \$26
green olive tapenade, fior de latte, balsamic reduction (gf) (v)

STICKY HONEY, SOY & GINGER CHICKEN \$24
thigh cutlets, steamed jasmine rice, stir-fried cabbage, mint,
coriander, soy bean mayonnaise

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

SLOW COOKED BEEF CHEEK PAPPARDELLE \$28
pappardelle pasta, sauteed mushrooms, tomato sugo, basil,
parmesan

FROM THE GRILL

STEAK SANDWICH \$26

toasted turkish, balsamic onion jam, lettuce, vine ripened tomato, beetroot, melted Swiss cheese,
Carolina BBQ sauce served with house chips & tomato chilli jam

SNAGS & MASH \$20

thick pork sausages, creamy mash, garden peas, onion jam, jus (gf)

PETITE EYE FILLET 200G \$39

premium MSA beef sourced from South East Queensland (gf)

RUMP WAGYU 400G \$39

grain fed beef from the Darling Downs, Queensland (gf)

ACCOMPANIMENTS (GF)

choose one of the following

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

SAUCE (GF)

choose one of the following

mushroom, peppercorn or red wine jus

SIDES

DEERY'S GARDEN SALAD (GF) **HOUSE CHIPS (GF)** **STEAMED SEASONAL VEGETABLES (GF)** \$9

DESSERT

TRIPLE CHOCOLATE BROWNIE \$15
salted caramel sauce, banana ice cream

CHEESE PLATE
2 cheese for \$18, 3 for \$25, 4 for \$31
house made bark, crackers, quince, seasonal fruit

WARM BUTTERSCOTCH & DATE PUDDING \$14
vanilla bean gelato, Irish whiskey sauce