

Starters

OYSTERS NATURAL \$3.70 each | \$40 dozen
freshly shucked, mignonette dressing, lemon

OYSTERS KILPATRICK \$4 each | \$44 dozen
maple roasted bacon, tabasco, worcestershire sauce

SALUMI AUSTRALIA BOARD \$19
selection of salumi & small goods, warm sourdough, marinated olives, pickles,
aged balsamic vinegar, extra virgin olive oil

DUCK & BRANDY PATE \$16
pickles, caramelised onion jam, roquette, orange glaze, toasted bread

WARM STONE BAKED SOURDOUGH COBB \$13
whipped garlic & parsley butter

SALT & PEPPER SQUID \$16
flash-fried tender squid, petite Asian salad, tomato chilli jam, lime

SINGAPORE CHILLI PRAWNS \$19
local prawns, tomato & mild chilli sauce, coriander, soft egg noodles

THREE-CHEESE ARANCINI \$16
fontina, asiago, pecorino, semi-dried tomato & red pepper pesto

HERVEY BAY SCALLOPS \$18
morcilla sausage, romesco sauce, almonds

5 SPICE QUAIL entree \$17 | main \$36
wombok noodle salad, kewpie mayo, golden sesame

Mains

WHITE PYRENEES LAMB SHOULDER to share \$89
sourced from the foothills of the Pyrenees Ranges, Victoria
'Meredith Dairy' marinated goats cheese, cucumber, tomatoes, garden peas,
yoghurt, pomegranate, mint, warm turkish bread, housemade chutney

RICOTTA GNOCCHI \$29
mushrooms, grilled zucchini, sweet peppers, tomato sugo, smoked mozzarella

SPATCHCOCK \$39
whole, semi de-boned, free-range chicken
pan-fried golden brown, mushrooms, pancetta, corn puree, parsley, chicken jus

FISH & CHIPS \$29
beer battered Queensland barramundi, crisp lettuce salad, lemon, tartare sauce

PORCHETTA \$38
free-range pork belly, seasoned, rolled and slow cooked
cauliflower puree, honey baby carrots, celeriac & apple remoulade, pork bubble,
salsa verde, red wine jus

BARCOO WAGYU BEEF BACK RIBS \$40
Lillie's Q barbecue sauce, hand cut fat chips, baby cos salad

SEAFOOD BRODETTO \$42
bug, prawn, scallop, mussels, clams, fish, poached in saffron & tomato sugo,
toasted bread, rouille

DEERY'S CARBONARA \$34
flat pasta, guanciale, egg yolk, truffle pecorino

FISH OF THE MOMENT \$38
seasonal accompaniments

Steak Menu

200G / 300G EYE FILLET \$39 / \$48

AMH Black 100 day grain fed beef, East Coast of Australia

400G WAGYU RUMP \$42

DMC Black 360 day grain fed beef, South-East Queensland

500G RIB ON THE BONE \$58

Bass Strait grass fed beef, Southern Australia

350G RIB FILLET \$46

O'Connor grass fed beef, Gippsland Region in Victoria

200G WAGYU FLAT IRON \$46

DMC Black 360 day grain fed beef, South-East Queensland

400G T-BONE \$49

Five Founders grass fed beef, Queensland

STEAK OF THE MOMENT market price

hand selected premium beef

ACCOMPANIMENTS

choose one

potato scallop, tomato, roquette & mozzarella salad

roast portabello mushroom & cauliflower

creamy mash, brussel sprouts & bacon

SAUCE

choose one

mushroom, peppercorn, red wine jus, tomato chilli jam, chimichurri

Sides

BETROOT & GOATS CURD SALAD \$16

baby beetroot, broadleaf roquette, goats curd, walnut, watercress, forvm 8 yr old cabernet sauvignon vinegar

CAPRESE SALAD \$9

vine ripened tomato, fresh mozzarella, basil, extra virgin olive oil

CREAMY MASH \$9

double smoked bacon, brussel sprouts

HAND CUT FAT CHIPS \$9

garlic aioli

STEAMED SEASONAL VEGETABLES \$9

ONION RINGS \$9

CHOPPING BLOCK SPECIAL

14 HOUR SLOW COOKED RIB FILLET \$49

served with seasonal accompaniments
available every Friday until sold out, pre-order available

DEERY'S STEAK TO SHARE

TOMAHAWK STEAK market price

premium Australian beef (approx 1.5-2.5kg)
available for pre-order, minimum 24 hours notice required

