

## To Start

### OYSTERS NATURAL \$4 each | \$44 dozen

freshly shucked, mignonette dressing, lemon

### OYSTERS KILPATRICK \$4.50 each | \$48 dozen

maple roasted bacon, tabasco, worcestershire sauce

### OYSTER SHOT \$5 each

tomato, vodka, lemon, celery, pepper

### STONE BAKED SOURDOUGH COBB \$13

whipped garlic & parsley butter

### TOASTED PIZZETTA \$16 *perfect to share*

truffle salami, buffalo mozzarella, tomato sugo, basil

### SALT & PEPPER COOMINYA KING QUAIL entree \$18 | main \$36

wombok & crispy noodle salad, kewpie mayo, golden sesame

### FLASH-FRIED SQUID \$16

bean shoots, cucumber, peanuts, tomato chilli jam, lime

### HOUSEMADE PUMPKIN & SAGE ARANCINI \$16

honey pumpkin puree, goat's curd, pepitas

### SMOKED OCEAN TROUT SALAD \$17

asparagus, kipfler potato, watercress, crème fraiche, chardonnay dressing, lemon

### HERVEY BAY SCALLOPS \$18

chorizo, cauliflower, garlic & herb butter

### KAKUNI PORK BELLY \$16

*Japanese inspired braised pork belly with sweet sake & ginger glaze*

soba noodles, crisp apple salad, shallots

### DUCK & BRANDY PATE \$17 *perfect to share*

pickles, caramelised onion jam, roquette, orange glaze, toasted bread, pistachios

### SALUMI AUSTRALIA CURED MEAT \$21 *perfect to share*

selection of Borrowdale free-range pork salumi, lightly toasted bread, olives, sweet & spicy pickles, aged balsamic

## Signature Steaks

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

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

### 400G WAGYU RUMP \$44

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

### 500G RIB ON THE BONE \$58

Bass Strait grass fed beef, Southern Australia

### 300g SIRLOIN \$52

Little Joe grass fed beef, Victoria

### 350G RIB FILLET \$48

O'Connor grain 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 grain fed beef, Queensland

### 1KG T-BONE \$120

*sliced to share 2-3 people | with individual choice of accompaniments & sauce*

Five Founders grain fed beef, Queensland

### MEAT OF THE MOMENT market price

seasonal accompaniments

### ACCOMPANIMENTS *choose one*

rosemary roasted sweet potato + Deery's famous house slaw

creamy mash + sauteed mixed mushrooms

seasoned chips + cherry tomato, mixed leaf & fresh mozzarella salad

beer battered potato scallop + roquette & blue cheese salad

### SAUCE *choose one*

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

*Chef Matthew Wallace*



*Spring Menu*

## Mains

### FREE-RANGE PORK COTOLETTA \$38

*Berkshire crumbed pork cutlet*

tomato & basil sugo, buffalo mozzarella, roquette, pear & parmesan salad, caramelised balsamic

### GRILLED GARLIC & HERB MORETON BAY BUGS \$49

soft egg noodles, iceberg lettuce & red papaya salad, ginger, shallots, lime

### WHITE PYRENEES LAMB SHOULDER half \$46 / whole \$89 *perfect to share*

*Sourced from the foothills of the Pyrenees Ranges, Victoria*

warm tortillas, vine ripened tomatoes, eggplant kasundi, harissa, yoghurt, coriander

### RICOTTA GNOCCHI \$29

sauteed mixed mushrooms, chilli, garlic, cavalo nero, grana padano, evoo

### FISH & CHIPS \$31

beer battered Queensland barramundi, crisp lettuce salad, lemon, dill & caper mayo

### SLOW COOKED BEEF BRISKET \$38

house slaw, sweet onions, hand cut fat chips, sour cream

### DEERY'S SEAFOOD MARINARA \$42

pappardelle pasta, selection of seasonal seafood, tomato, olive oil, white wine, garlic

### FREE-RANGE CHICKEN BREAST \$32

garlic buttered potatoes, pancetta, roquette & sweet corn salad, chicken jus

### FISH OF THE MOMENT \$38

seasonal accompaniments

## Sides

### BEETROOT & GOAT'S CURD SALAD \$16

baby beetroot, broadleaf roquette, goat's curd, walnut, watercress, forvm 8 yr old cabernet sauvignon vinegar

### CAPRESE SALAD \$13

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

### CREAMY MASH \$9

sauteed mushrooms

### HAND CUT FAT CHIPS \$11

garlic aioli

### ROASTED HEIRLOOM CARROTS \$11

honey, cumin, smokey bacon

### STEAMED SEASONAL VEGETABLES \$9

### ONION RINGS \$9

### HOUSE SLAW \$9

## Dessert

### VANILLA BEAN & YOGHURT PANNA COTTA \$15

raspberry sorbet, macadamia nut

### BANANA PUDDING \$15

freeze-dried banana chips, toasted coconut gelato, salted caramel sauce

### SIGNATURE TRIPLE CHOCOLATE BROWNIE \$15

nutella mascarpone, ferrero gelato, chocolate fudge sauce

### PASSIONFRUIT CURD TART \$15

Italian meringue, mango sorbet, strawberries

### CHEESE PLATE (GFO) 2 cheeses for \$18, 3 for \$25, 4 for \$31

lavosh quince, seasonal fruit

### DECADENT AFFOGATO \$5.50

scoop of vanilla gelato topped with a shot of hot espresso

*add Frangelico, Baileys or Kahlua \$7.50*

