

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 roasted pumpkin puree, goat's curd, pepitas

SMOKED OCEAN TROUT SALAD \$17

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

HALF SHELL 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

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, semidried tomato & red pepper pesto, 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, grilled sweet corn, 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 \$9

garlic aioli

ROASTED CARROTS \$9

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

