



DEERY'S
Restaurant

Group Dining

Deery's Restaurant

Deery's Restaurant is located on the ground floor of the Story Bridge Hotel and is our premier dining space which can accommodate up to 200 people for sit-down, and 250 people for cocktail style events.

The décor has great historical character and charm, with a contemporary twist. The beautiful high ceilings with exposed beams, allow plenty of natural light to enhance the timber finishes, which creates a warm and welcoming atmosphere.

Complimentary use of our in-house sound system including aux connectivity, plasma screens, and projector screen is available as a standard inclusion.



Deery's Alcove

Deery's Alcove is our exclusive and private dining space that offers an intimate dining experience for small and medium-sized groups.

The space can be separated with curtains for a more intimate and private experience or left open to enjoy the restaurant atmosphere. The room features original brickwork and pressed-metal ceilings that transport you back to its humble beginnings.

Complimentary use of our in-house sound system including aux connectivity and plasma screen is available as a standard inclusion.

Steak Menu

THREE COURSE MENU \$80PP

ENTRÉE | SERVED TO SHARE

OYSTERS NATURAL

freshly shucked, mignonette dressing, lemon

OYSTERS KILPATRICK

maple roasted bacon, tabasco, worcestershire sauce

SALUMI AUSTRALIA CURED MEAT & PATE

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

SALT & PEPPER COOMINYA KING QUAIL

wombok & crispy noodle salad, kewpie mayo, golden sesame

MAIN | SERVED INDIVIDUALLY

CHEF'S SELECTED STEAK (served medium)

premium Australian beef, hand selected by chef Matthew Wallace
served with seasonal accompaniments

SIDES | SERVED TO SHARE

HOUSE CHIPS

ONION RINGS

CAPRESE SALAD

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

DESSERT | SERVED TO SHARE

CHEESE PLATE

housemade lavosh quince, seasonal fruit



Alternate Drop Menu

TWO COURSE MENU \$75PP | THREE-COURSE MENU \$85PP

TO START | SERVED TO SHARE

WARM SOURDOUGH ROLL

Pepe Saya cultured butter

ENTRÉE | CHOICE OF TWO DISHES

PUMPKIN & SAGE ARANICNI

honey roasted pumpkin puree, goat's curd, toasted pinenuts

HALF SHELL SCALLOPS

chorizo, cauliflower, garlic & herb butter

SALT & PEPPER COOMINYA KING QUAIL

wombok & crispy noodle salad, kewpie mayo, golden sesame

SMOKED OCEAN TROUT SALAD

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

MAIN | CHOICE OF TWO DISHES

EYE FILLET (served medium)

with creamy mash, roquette, green bean & goat's cheese salad, onion jam, red wine jus

SLOW COOKED BEEF BRISKET

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

FREE-RANGE CHICKEN BREAST

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

GRILLED HUON SALMON

crushed kepfler potatoes, herb butter, cherry tomato salad, salsa verde

KAKUNI PORK BELLY

Japanese inspired braised pork belly with sweet sake & ginger glaze
soba noodles, crisp apple salad, shallots

DESSERT | CHOICE OF TWO DISHES

VANILLA BEAN & YOGHURT PANNA COTTA

raspberry sorbet, macadamia nut

BANANA PUDDING

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

SIGNATURE TRIPLE CHOCOLATE BROWNIE

nutella mascarpone, ferrero gelato, chocolate fudge sauce

PASSIONFRUIT CURD TART

Italian meringue, mango sorbet, strawberries



Limited Choice Menu

TWO COURSE MENU \$80PP | THREE-COURSE MENU \$90PP

* MENU AVAILABLE FOR SMALL GROUPS ONLY (12 - 20 PEOPLE)

TO START | SERVED TO SHARE

WARM SOURDOUGH ROLL

Pepe Saya cultured butter

ENTRÉE | ORDER ON DAY - CHOICE OF ONE

OYSTERS NATURAL (6)

freshly shucked, mignonette dressing, lemon

OYSTERS KILPATRICK (6)

maple roasted bacon, tabasco, worcestershire sauce

PUMPKIN & SAGE ARANICNI

honey roasted pumpkin puree, goat's curd, toasted pinenuts

SALT & PEPPER COOMINYA KING QUAIL

wombok & crispy noodle salad, kewpie mayo, golden sesame

KAKUNI PORK BELLY

Japanese inspired braised pork belly with sweet sake & ginger glaze
soba noodles, crisp apple salad, shallots

MAIN | ORDER ON DAY - CHOICE OF ONE

RIB FILLET (served medium)

O'Connor grain fed beef, Gippsland Region in Victoria
with creamy mash, roquette, green bean & goat's cheese salad, onion jam, red wine jus

SIRLOIN (served medium)

Little Joe grass fed beef, Victoria
with creamy mash, roquette, green bean & goat's cheese salad, onion jam, red wine jus

SLOW COOKED BEEF BRISKET

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

FREE-RANGE CHICKEN BREAST

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

GRILLED HUON SALMON

crushed kepfler potatoes, herb butter, cherry tomato salad, salsa verde

DESSERT | ORDER ON DAY - CHOICE OF ONE

VANILLA BEAN & YOGHURT PANNA COTTA

raspberry sorbet, macadamia nut

BANANA PUDDING

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

SIGNATURE TRIPLE CHOCOLATE BROWNIE

nutella mascarpone, ferrero gelato, chocolate fudge sauce

PASSIONFRUIT CURD TART

Italian meringue, mango sorbet, strawberries

CHEESE PLATE

cheddar, brie, housemade lavosh, quince, seasonal fruit



The Particulars

BOOKINGS & DEPOSITS

A deposit of \$500 or 20% of the minimum spend (whichever is a greater value) is required to secure your booking. Deposits can be paid by credit card, cash, EFTPOS or cheque (pending approval). SBH accepts American Express, Diners, MasterCard and Visa. **All group bookings for November and December are required to pay 50% of the total minimum spend to secure your booking.** When making payments via Bank Transfer please forward the remittance to: accounts@storybridgehotel.com.au

CANCELLATIONS

Notification of cancellation must be in writing to receive a refund of any prior monies paid. If you decide to cancel your function, the following conditions apply:

- Notice of 30 days or more prior to the function, your deposit will be refunded in full*
- Notice of 30 - 14 days, 25% of the deposit will be forfeited, the remaining amount will be held as a credit*
- Notice of 14 - 7 days, 50% of the deposit will be forfeited, the remaining amount will be held as a credit*
- Notice of 7 days or less 100% deposit is forfeited*

We understand that COVID has made some things quite unpredictable. If the restaurant is forced to close due to COVID restrictions imposed by the QLD Government and the event is cancelled as a result, your deposit amount will be refunded in full*.

*Cancellations and refunds for function bookings made for the months of November and December, will be subject to terms & conditions.

FINAL NUMBERS, CATERING & PAYMENT

Final numbers and catering requirements (including dietaries) of guests attending is required five (5) business days prior to the booking. The remain amount of the minimum spend is also required at this time, upgrades and additional funds can be added to the table account during your seating, however, the account must be settled on the night.

RESPONSIBLE SERVICE OF ALCOHOL

Management and staff of Deery's Restaurant are trained in the responsible service and supply of alcohol, we support the responsible service of alcohol and abide by all relevant legislation relating to the service and supply of liquor. Licensing laws prohibit liquor supply to disorderly, unduly intoxicated and underage persons. Patrons showing signs of undue intoxication or disorderly behaviour will be refused service and will be asked to leave the premises. We will not tolerate any harassment of patrons or staff of any kind and offending patrons will be asked to leave the premises.

COVID SAFETY & COMPLIANCE

Story Bridge Hotel & Deery's Restaurant currently operates under the INDUSTRY COVID SAFE PLAN FOR QUEENSLAND HOTELS STAGE 3, a copy is available on request.

This Industry CovidSAFE plan ensures the health and safety of our guests and staff, the following terms and conditions apply to your booking:

- On arrival, all guests must check-in via QLD Covid Check-in app by providing their name, address, phone number, and entry time. This is compulsory and a condition of entry, it applies to all persons entering the hotel, including children.
- As per the Queensland Government directive, anyone has returned from overseas/hotspot, been a close contact, or has experience any symptoms in the last 14 days are not permitted to enter.
- Guests must sanitise their hands on arrival.
- Guests must always observe hygiene etiquette.
- Social distancing is required, and mingling only within your group is strongly encouraged.
- The Hotel has maximum capacity limits in all areas, so any increase in guest numbers not advised to the Hotel's function team, may result in additional guests not being permitted entry to the booked space.

Together, by observing these terms and conditions, we can provide a safe place for you, your guests, and our staff.

SALES & BUSINESS DEVELOPMENT MANAGER

ROBYN O'NIELL

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STORYBRIDGEHOTEL.COM.AU

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