

DEERY'S
RESTAURANT

steak
+
wine

GROUP DINING MENU

THE CHEF'S SHOWCASE

\$155PP | PREMIUM SELECTION



TO START

served to share

CARPACCIO OF BRESAOLA

Black Angus air dried beef, roquette, Parmigiano Reggiano, horseradish, caramelized balsamic

PAN-FRIED MOOLOOLABA TIGER PRAWNS

garlic, chervil & chilli beurre noisette

PORK BELLY, PISTACHIO & PROSCIUTTO TERRINE

blood orange marmalade, toast, caramelized balsamic onions

MAIN

steak served individually | sides to share

CHEF'S SELECTED PREMIUM WAGYU STEAK

served with dressed local leaves, watermelon radish and veal jus

BATTERED ONION RINGS

WAGYU FAT ROASTED KIPLFER POTATOES

STEAMED ASIAN GREENS, FRIED SHALLOTS

TO FINISH

served to share

CHEFS CHEESE SELECTION

blue, mature cheddar, triple cream brie

quince paste, fresh honeycombe, pear, buckwheat crackers & lavosh

TO START

served to share

FRESHLY SHUCKED OYSTERS

natural & kilpatrick

HOUSEMADE DUCK LIVER PATE

cornichons, onion jam, kiss peppers, sourdough cobb loaf

CRISPY SALT & PEPPER QUAIL

pickled shiitake mushrooms and cucumber, truffled mayo

MAIN

steak served individually | sides to share

CHEF'S SELECTED STEAK

served with dressed local leaves, watermelon radish and veal jus

TWICE COOKED HAND CUT CHIPS

SEASONAL VEGETABLES WITH TOASTED HAZELNUT BUTTER

TO FINISH

served to share

CHEFS CHEESE SELECTION

blue, mature cheddar, triple cream brie

quince paste, fresh honeycombe, pear, buckwheat crackers & lavosh

THE CHEF'S CLASSIC

\$95PP | CLASSIC SELECTION



THE SIGNATURE SELECTION

\$95PP | PRE-SELECTED ALTERNATIVE DROP

TO START

served to share

FRESHLY SHUCKED OYSTERS

natural & kilpatrick

HOUSEMADE DUCK LIVER PATE

cornichons, onion jam, kiss peppers, sourdough cobb loaf

CRISPY SALT & PEPPER QUAIL

pickled shiitake mushrooms and cucumber, truffled mayo

MAIN

select two dishes for alternative drop

LOW & SLOW WAGYU BEEF CHEEK

Dutch cream mash, sauteed mushrooms, asparagus & jus

350G THE BACHELOR SIRLOIN

dutch cream mash, seasonal vegetables, veal jus

FISH OF THE MOMENT

seasonal accompaniments

200G JOHN DEE EYE FILLET

dutch cream mash, seasonal vegetables, veal jus

FREE RANGE CHICKEN BREAST

wood roasted sweet peppers, chorizo, chickpeas, eggplant kasundi, jus

TO FINISH

select two dishes for alternative drop

APPLE & RHUBARB CRUMBLE

toasted oat crumble, pandan gelato, apple crisps

DATE & WHISKEY PUDDING

golden biscuit gelato, salted caramel sauce

PAVLOVA

local strawberries, crème fraîche, passionfruit curd

