

# DEERY'S RESTAURANT

steak + wine

## ENTRÉES

OYSTERS - NATURAL | 5.5 EA  
lemon, cider & shallot vinegar

OYSTERS - KILPATRICK | 5.8 EA  
double smoked bacon, tabasco, worcestershire sauce

WOODFIRED SOURDOUGH COBB | 12  
confit garlic puree, whipped butter

HOUSEMADE DUCK LIVER PATE | 18  
kiss peppers, toasted brioche, onion jam

PORK BELLY & PISTACHIO TERRINE | 19  
blood orange marmalade, toast, caramelized balsamic onions

HERVEY BAY HALF SHELL SCALLOP | 9.5 EA  
creamed leeks, nduja

CRAB LINGUINE | 25  
moreton bay blue swimmer crab, linguine, shellfish bisque

MOOLOOLABA TIGER PRAWNS | 27  
petite asian salad, nam jim dressing

ZUCCHINI FLOWERS | 18  
lemon & ricotta filled, beetroot, goats curd

CRISPY SALT & PEPPER QUAIL | 22  
smoked soy, sesame cracker

## SALUMI GRAZING

BABY BALSAMIC ONIONS, CORNICHONS, TOASTED BAGUETTE

pork, squid ink & truffle salumi - saison small goods 30g | 9

nduja - soft pork & chilli spread - salumi australia 30g | 9

prosciutto - italy 18 month cured - san daniele 30g | 9

wild kangaroo & native anise myrtle salumi - saison small goods 30g | 9

wagyu beef bresaola - salumi australia 30g | 11

## FROM THE GRILL

### EYE FILLET

200G JOHN DEE 'KEEPERS' EYE FILLET | 49  
150+ day grain fed | black angus MBS 3 | QLD  
famously tender, it's a supremely lean cut with a subtle yet impactful flavour

250G GREAT SOUTHERN PINNACLE EYE FILLET | 51  
grass fed | british breeds MBS 2+ | VIC / TAS  
raised on premium pastures, free from added hormones and antibiotics without compromising on flavour, juiciness or tenderness

### SIRLOIN

350G JOHN DEE 'OPTIMAL PRIME' SIRLOIN | 56  
180 day grain fed | black angus MBS 3+ | QLD  
steak lovers choice, this cut is notably tender, rich in flavour and extremely juicy

300G LITTLE JOE SIRLOIN | 54  
grass fed | british breeds MBS 4+ | VIC / TAS  
raised on premium pastures, it offers a minimum marble score of four, a unique result from pasture fed beef

500G JOHN DEE OPTIMAL BONE IN SIRLOIN | 75  
150 day grain fed | Black Angus MBS 4+ | QLD  
all the succulence of a sirloin, but with the bone left in for that added flavour

### RIB FILLET

350G PURE PRIME RIB FILLET | 66  
120+ days grain fed | australian beef MBS 3+ | QLD  
rib fillet is renowned for its combination of both tenderness and bold flavour

350G GREAT SOUTHERN PINNACLE RIB FILLET | 66  
grass fed | british breeds MBS 2+ | VIC / TAS  
raised on premium pastures, free from added hormones and antibiotics without compromising on flavour, juiciness or tenderness

450G FIVE FOUNDERS RIB ON THE BONE | 76  
free roaming grain finished | MBS 2+ | QLD  
all the tenderness and flavour of the rib fillet, but the bone left on for more flavour

250G JOHN DEE 'KEEPERS' FLAT IRON | 55  
150 day grain fed | black angus MBS 3 | QLD  
the flat iron is one of the most tender parts of the steer, it's well-marbled, leading to an intense flavour

500G FIVE FOUNDERS T-BONE | 76  
free roaming grain finished | MBS 2+ | QLD  
distinguisly juicy and tender with a well balanced buttery sweetness, a sirloin and an eye fillet for the best of both worlds

### WAGYU

250G 2GR WAGYU SIRLOIN | 88  
400+ days grain fed | MBS 6-7 | QLD  
from the Gina Reinhart wagyu station, Sirloin is the most typically sought after cut of wagyu beef as it boasts fine marbling

250G IMPERIAL BLOSSOM F4 WAGYU RUMP CAP | 67  
400+ day grain fed | MBS 8-9 | QLD  
derived from the best part of the Rump, known for its intense buttery flavour

350G W. BLACK WAGYU RUMP | 52  
350+ day white grain fed | wagyu x angus MBS 8 | NSW  
free roaming pasture fed then white grain finished, this wagyu has an earthy caramel sweetness with a silky texture

MEAT OF THE MOMENT | MP  
chef wallace's hand selected  
premium beef

DRY-AGED STEAK SPECIAL | MP  
premium cut | dry-aged in house  
subject to availability

all steaks served with balsamic roasted pearl onion,  
local leaves and your sauce of choice

saucés  
green peppercorn | roast field mushroom | veal jus | chimichurri

butter  
black truffle | whipped gorgonzola

mustard  
hot english | dijon | wholeseed | horseradish

## MAINS

14 HOUR SLOW COOKED WAGYU BEEF CHEEK | 46  
parsnip puree, brussel sprouts, red wine jus

FREE RANGE CHICKEN BREAST | 34  
ratatouille, olive tapenade, parsley salad, sauce vierge

MORETON BAY BUGS | 62  
singapore chilli style, soft noodles, shallots, coriander

CONFIT DUCK LEG | 42  
braised red cabbage, cotechino sausage, lentil salsa, blue berry gastrique

GOORALIE PORK CUTLET | 44  
goondiwindi free range pork cutlet, sweet potato mash, vincotto

PARIS GNOCCHI | 36  
local sauteed mushrooms, garlic, chilli, buffalo milk mozzarella, roquette & almond pesto

FISH OF THE MOMENT | MP  
seasonal accompaniments

## SIDES

lettuce, avocado, baby cucumber | 12

creamy potato mash | 12

hand cut chips | 12

wagyu fat kipfler potatoes | 12

beer battered onion rings | 12

sauteed mushrooms, garlic & chilli butter | 12

wood roasted cumin & honey carrots, tahini labneh | 12

baked pumpkin, dill & sumac yoghurt | 12

broccolini & beans, brown butter, goats curd | 12

steamed choy sum & kailan, fried shallots | 12

potato, truffle & four cheese gratin | 12

## DESSERTS

APPLE & RHUBARB CRUMBLE | 16  
toasted oat crumble, pandan gelato, apple crisps

DATE & WHISKEY PUDDING | 16  
golden biscuit gelato, salted caramel sauce

PAVLOVA | 16  
strawberries, crème fraîche, passionfruit curd

SIGNATURE CHOCOLATE &  
HAZELNUT TIRAMISU | 18  
hazelnut biscotti, frangelico, ferrero gelato

CHEFS CHEESE SELECTION | 28  
blue, mature cheddar, triple cream brie  
quince paste, fresh honeycomb, pear,  
buckwheat crackers, lavosh

## OPEN MONDAY - SATURDAY

LUNCH FROM 12PM & DINNER FROM 5PM

15% SURCHARGE ON PUBLIC HOLIDAYS

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