

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
Frazer Isle spanner crab, linguine, shellfish bisque

MOOLOOLABA TIGER PRAWNS | 27
watercress & roquette salad, garlic, chilli & parsley butter

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

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

FROM THE GRILL

EYE FILLET

200G PURE PRIME EYE FILLET | 49
120+ days grain fed | australian beef 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 RANGERS VALLEY BLACK ONYX SIRLOIN | 56
270 day grain fed | black angus MBS 3+ | NSW
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 GREAT SOUTHERN PINNACLE BONE IN SIRLOIN | 75
grass fed | british breeds MBS 2+ | VIC / TAS
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
distinguishly 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 | tomato chilli

butter

black truffle | whipped gorgonzola

mustard

hot english | dijon | wholeseed | horseradish

MAINS

14 HOUR SLOW COOKED WAGYU BEEF CHEEK | 46
crushed peas, king brown mushroom, baby carrot, red wine jus

FREE RANGE CHICKEN BREAST | 34
baby cos & green bean salad, sourdough croutes, goats feta, balsamic jim dressing

CHARGRILLED MORETON BAY BUGS | 62
chilli & garlic butter, bean shoot, wombok & green papaya salad, nahm jim dressing

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

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 fire roasted cumin & honey carrots, tahini labneh | 12

baked pumpkin, dill & sumac yoghurt | 12

seasonal vegetables, brown butter | 12

steamed asian greens, crispy shallots | 12

potato, truffle & four cheese gratin | 12

OPEN MONDAY - SATURDAY

LUNCH FROM 12PM & DINNER FROM 5PM

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