DEERY'S
RESTAURANT
steak + wine

GROUP DINING MENU 2026

THE CHEF'S SHOWCASE
$165PP | PREMIUM SELECTION



ON ARRIVAL
served to share

DEERY'S STEAK TARTARE
hand cut beef, shallots, chives, tabasco, mustard, capers, cornichons,
egg yolk, crostini

ENTREE
served to share

COWS MILK BURRATA
roasted sweet peppers, olives, tomatoes, capers, charred sourdough

MOOLOOLABA CHILLI TIGER PRAWNS
mashed chickpeas, lemon, coriander, smoked paprika, chermoula dressing

CRISPY SALT & PEPPER QUAIL
truffled mayonnaise, sesame cracker

MAIN
steak served individually | sides to share

CHEF'S SELECTED PREMIUM WAGYU STEAK
served medium to medium rare w balsamic roasted pearl onion,
local leaves, and veal jus

WOOD FIRE ROASTED CUMIN & HONEY CARROTS, TAHINI YOGHURT
BAKED POTATO, TRUFFLE & FOUR CHEESE GRATIN
STEAMED ASIAN GREENS, FRIED SHALLOTS

TO FINISH
served to share

CHEFS CHEESE SELECTION
blue, mature cheddar, triple cream brie
quince paste, fresh honey, fruit, crackers

THE TAILORED SELECTION | $120PP

ON ARRIVAL
served to share

CHEF'S CHARCUTERIE & HOUSEMADE DUCK LIVER PÂTÉ
salumi, cornichons, onion jam, kiss peppers & sourdough rolls

TO START
served to share

FRESHLY SHUCKED OYSTERS
natural & kilpatrick

HALF SHELL WA SAUCER SCALLOP
crushed peas, chorizo, smoked paprika

CRISPY SALT & PEPPER QUAIL
truffled mayonnaise, sesame cracker

MAIN
choose one

EYE FILLET 120+ day grain fed | Black Angus | QLD
served medium to medium rare w balsamic roasted pearl onion, local leaves, and veal jus

WAGYU RUMP 350+ day grain fed | wagyu X angus MBS 8-9 | WA
served medium to medium rare w balsamic roasted pearl onion, local leaves, and veal jus

14-HOUR SLOW COOKED WAGYU BEEF CHEEK
dutch cream mash, honey roasted carrot, veal jus

FISH OF THE MOMENT
seasonal accompaniments

FREE RANGE CHICKEN BREAST
pancetta, garden peas, king brown mushroom, asparagus, rocket, lemon

SIDES
served to share

HOUSE CHIPS

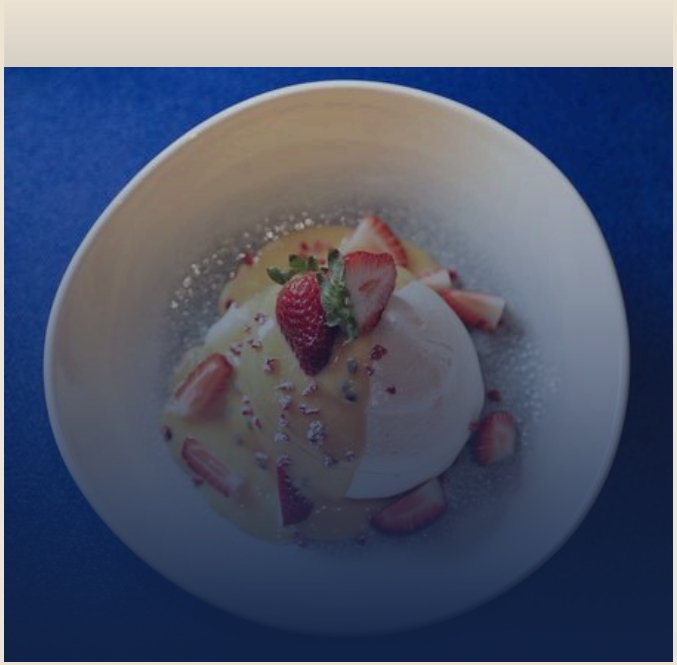
BROCCOLINI

TO FINISH
choose one

STICKY DATE & WHISKEY PUDDING
salted caramel sauce and vanilla gelato

PAVLOVA
chantilly cream, seasonal fruit

SINGLE CHEESE SELECTION
choice of blue, mature cheddar, triple cream brie
quince paste, fresh honeycomb, pear, buckwheat crackers & lavosh



THE CHEF'S CLASSIC
$105PP | CLASSIC SELECTION



TO START
served to share

FRESHLY SHUCKED OYSTERS
natural & kilpatrick

HOUSEMADE DUCK LIVER PATE
cornichons, onion jam, kiss peppers, sourdough roll

CRISPY SALT & PEPPER QUAIL
truffled mayonnaise, sesame cracker

MAIN
steak served individually | sides to share

CHEF'S SELECTED STEAK
served medium to medium rare w balsamic roasted pearl onion, local leaves, and veal jus

HOUSE CHIPS
BROCCOLINI

TO FINISH
served to share

CHEFS CHEESE SELECTION
blue, mature cheddar, triple cream brie
quince paste, fresh honey, fruit, crackers

THE SIGNATURE SELECTION
$105PP | PRE-SELECTED ALTERNATIVE DROP

TO START
served to share

FRESHLY SHUCKED OYSTERS
natural & kilpatrick

HOUSEMADE DUCK LIVER PATE
cornichons, onion jam, kiss peppers, sourdough roll

CRISPY SALT & PEPPER QUAIL
truffled mayonnaise, sesame cracker

MAIN
select two dishes for alternative drop

14-HOUR SLOW COOKED WAGYU BEEF CHEEK
dutch cream mash, honey roasted carrot, veal jus

WAGYU RUMP
served medium rare to medium w dutch cream mash, broccolini & veal jus

FISH OF THE MOMENT
seasonal accompaniments

EYE FILLET
served medium rare to medium w dutch cream mash, broccolini & veal jus

FREE RANGE CHICKEN BREAST
pancetta, garden peas, king brown mushroom, asparagus, rocket, lemon



TO FINISH
select two dishes for alternative drop

STICKY DATE & WHISKEY PUDDING
salted caramel sauce and vanilla gelato

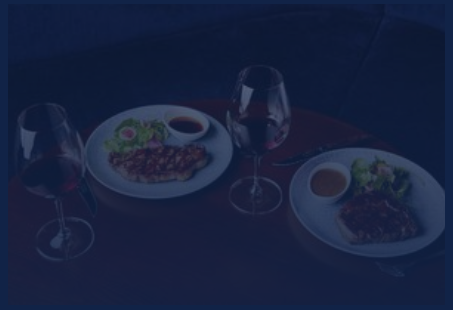
PAVLOVA
chantilly cream, seasonal fruit

CHOCOLATE & HAZELNUT TIRAMISU
hazelnut biscotti, frangelico, ferrero gelato







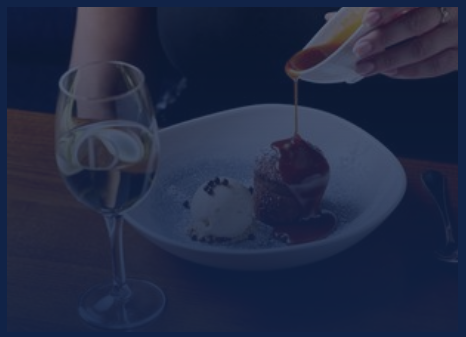


DEERY'S ALCOVE
GROUND FLOOR

SEATED	WHEELCHAIR	PRIVATE BAR	EXCLUSIVE	AV
8 - 28	YES	NO	YES	YES









DEERY'S LOUNGE
GROUND FLOOR

SEATED	WHEELCHAIR	PRIVATE BAR	EXCLUSIVE	AV
20 - 100	YES	YES	YES	YES









DEERY'S CELLAR

SEATED	WHEELCHAIR	PRIVATE BAR	EXCLUSIVE	AV
6-20	NO	YES	YES	YES