DEERY'S
RESTAURANT

steak + wine

ENTREES

DEERY'S CHARCUTERIE PLATE | 20
chef wallace's selected cured meats served to share with cornichons, grissini sticks, olives, onion jam

OYSTERS - NATURAL (A) | 7EA
cider & shallot mignonette

OYSTERS - KILPATRICK (A) | 7.5EA
double smoked bacon, tabasco, worcestershire sauce

OYSTERS - DRESSED (A) | 7.5EA
wakame, ponzu

WOODFIRED SOURDOUGH COBB | 14
confit garlic whipped butter, smoked salt

HOUSEMADE DUCK LIVER PÂTÉ | 20
kiss peppers, toasted bread, onion jam, cornichons

HALF SHELL SCALLOP (A) | 11EA
nduja butter, hazelnut, lemon & panko

DEERY'S SAND CRAB LASAGNE (M) | 28
lobster bisque cream sauce, watercress & fennel

MOOLOOLABA TIGER PRAWNS (A) | 27
smashed chickpeas, lemon, coriander, smoked paprika, chermoula dressing,sumac

COWS MILK BURRATA | 27
sweet & sharp peppers, olives, tomatoes, capers, charred sourdough

ROASTED BONE MARROW | 26
sofrito, toasted sourdough, parsley & red onion salad

TINY'S CONFIT PORK BELLY SPRING ROLLS | 21
rolled in house with tomato, chilli & coriander jam

CRISPY SALT & PEPPER QUAIL | 26
truffled mayonnaise, sesame cracker

DEERY'S STEAK TARTARE | 28
hand cut beef, shallots, chives, tabasco, mustard, capers, cornichons, egg yolk, crostini

SASHIMI OF MARKET FISH | MP
avocado, cucumber, soy, sesame

FROM THE GRILL

WAGYU

230G STONE AXE FULL BLOOD WAGYU SIRLOIN | 99
400+ days grain fed | MBS 6-7 | NSW
sirloin is the most sought-after cut of wagyu beef as it boasts the finest marbling

250G IMPERIAL BLOSSOM F4 WAGYU RUMP CAP | 76
400+ days grain fed | MBS 8-9 | QLD
derived from the best part of the rump, known for its intense buttery flavour

300G MARGARET RIVER WAGYU RUMP | 68
350+ days grain fed | wagyu x angus MBS 8-9 | WA
free-roaming pasture fed then grain finished, this wagyu has an earthy caramel sweetness with a silky texture

200G IMPERIAL BLOSSOM BAVETTE | 65
400+ days grain fed | MBS 8-9 | QLD
loose and grainy texture packed full of flavour

250G TAJIMA FLAT IRON | 72
350+ days grain fed | wagyu MBS 4-5 | NSW
the flat iron is one of the most tender parts of the steer, it is well-marbled, leading to an intense flavour

ON THE BONE

500G GREAT SOUTHERN PINNACLE BONE IN SIRLOIN | 89
grass fed | british breeds MBS 2+ | VIC / TAS
all the succulence of a sirloin, but with the bone left in for that added flavour

450G FIVE FOUNDERS RIB ON THE BONE | 89
free-roaming grain finished | MBS 2+ | QLD
all the tenderness and flavour of the rib fillet, but the bone left on for more flavour

500G FIVE FOUNDERS T-BONE | 89
free-roaming grain finished | MBS 2+ | QLD
distinctly juicy and tender with a well balanced buttery sweetness, a sirloin and an eye fillet for the best of both worlds

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

GRASS FED

250G GREAT SOUTHERN PINNACLE EYE FILLET | 68
grass fed | british breeds MBS 2+ | VIC / TAS
super tender and lean cut raised on premium pastures, free from added hormones and antibiotics

300G LITTLE JOE SIRLOIN | 70
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

330G GREAT SOUTHERN PINNACLE RIB FILLET | 72
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

GRAIN FED

200G PURE PRIME EYE FILLET | 59
120+ days grain fed | australian beef MBS 3+ | QLD
famously tender, it's a supremely lean cut with a subtle yet impactful flavour

330G EBONY SIRLOIN | 66
150+ days grain fed | black angus MBS 4+ | QLD
steak lovers choice, this cut is notably tender, rich in flavour and extremely juicy

350G EBONY RIB FILLET | 72
150+ days grain fed | black angus MBS 4+ | QLD
rib fillet is renowned for its combination of both tenderness and bold flavour

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

sauces
green peppercorn | roast field mushroom | veal jus | chimichurri | tomato chilli

butter
black truffle | whipped gorgonzola

mustard
hot english | dijon | wholegrain | horseradish

MAINS

LIGHTLY SMOKED SPATCHCOCK | 48
pancetta wrapped, garden peas, king brown mushroom, asparagus, rocket, lemon

SPINACH & BUFFALO RICCOTTA RAVIOLONI | 34
marinated globe artichoke, baby spinach, white wine & cheese cream sauce, toasted walnuts

LAMB RUMP | 44
smoked eggplant purée, mint, fetta, pomegranate, cucumber

14 HOUR SLOW-COOKED STONE AXE WAGYU BEEF CHEEK | 48
steamed rice, roasted pumpkin, peanut curry sauce, curry leaves, green beans

FISH OF THE MOMENT (A), (I) | MP
seasonal accompaniments

MORETON BAY BUG LINGUINE (M) | 59
diamond shell clams, olive oil, chilli, lemon, parsley

SIDES

lettuce, tomato, goats feta, cucumber, lemon vinaigrette | 13
creamy potato mash | 13
hand cut chips rosemary & paprika salt | 13
wagyu fat baby new potatoes | 13
beer battered onion rings | 13
sauteed mixed local mushrooms, garlic & chilli butter | 13
wood fire roasted cumin & honey carrots, tahini yoghurt | 13
steamed broccolini, goats curd & smoked almonds | 13
steamed asian greens, crispy shallots | 13
baked potato, truffle & four cheese gratin | 13
creamed spinach | 13
brussels sprouts, garden peas, maple-glazed pancetta | 13
skin-on french fries, house seasoning | 13

DESSERTS

VANILLA & LEMON PANNA COTTA | 17
meringue, lemon curd, tuile biscuit

TRIPLE CHOCOLATE BROWNIE | 17
banoffee gelato, fudge sauce

STICKY DATE & WHISKEY PUDDING | 17
salted caramel sauce and vanilla gelato

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

MUM'S PAVLOVA | 17
chantilly cream, seasonal fruit

DEERY'S CHEESE PLATE | 40g each
CHEDDAR, BRIE, BLUE & CHEESE OF THE MOMENT
one cheese | $14
two cheese | $23
three cheese | $32
four cheese | $41
quince paste, macadamia honey, fruit, crackers, lavosh

OPEN MONDAY - SATURDAY

LUNCH FROM 12PM & DINNER FROM 5PM

15% SURCHARGE ON PUBLIC HOLIDAYS

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