

DEERY'S
RESTAURANT

steak
+
wine

GROUP DINING MENU 2026

THE CHEF'S SHOWCASE

\$165PP | PREMIUM SELECTION



ON ARRIVAL

served to share

DEERY'S CHARCUTERIE PLATE

chef Wallace's selected cured meats served to share with cornichons, grissini sticks, olives, onion jam

ENTREE

served to share

COWS MILK BURRATA

sweet & sharp 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

MISO GLAZED CAULIFLOWER, FURIKAKE SEASONING

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, broccolini, veal jus

FISH OF THE MOMENT

seasonal accompaniments

FREE RANGE CHICKEN BREAST

buttery soft white polenta, urban valley mushrooms, pancetta

SIDES

served to share

HOUSE CHIPS

BROCCOLINI

TO FINISH

choose one

STICKY DATE & WHISKEY PUDDING

butterscotch 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 rolls

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, broccolini, 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

buttery soft white polenta, urban valley mushrooms, pancetta



TO FINISH

select two dishes for alternative drop

STICKY DATE & WHISKEY PUDDING

butterscotch sauce and vanilla gelato

PAVLOVA

chantilly cream, seasonal fruit

CHOCOLATE & HAZELNUT TIRAMISU

hazelnut biscotti, frangelico, ferrero gelato

DEERY'S RESTAURANT

steak + wine

Deery's Lounge, an elegant extension of Deery's Restaurant | steak + wine, is the ideal venue for private sit-down events. Situated on the first floor of the Story Bridge Hotel, it accommodates 20 to 90 guests



DEERY'S RESTAURANT

steak + wine



Deery' Alcove is a private dining room catering for up to 28 people sit-down. Talk to our sales team for your next special occasion.



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