

DEERY'S
RESTAURANT

steak
+
wine

GROUP DINING MENU

THE CHEF'S SHOWCASE

\$155PP | PREMIUM SELECTION



ON ARRIVAL

served to share

CHEF'S SALUMI SELECTION

baby balsamic onions, cornichons & sourdough rolls

ENTREE

served to share

ZUCCHINI FLOWERS

lemon & ricotta filled, beetroot, goats curd

PAN-FRIED MOOLOOLABA TIGER PRAWNS

petite asain salad & nam jim dressing

PORK BELLY, PISTACHIO & PROSCIUTTO TERRINE

blood orange marmalade, toast, caramelized balsamic onions

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

BATTERED ONION RINGS

WAGYU FAT ROASTED KIPFLER POTATOES

STEAMED ASIAN GREENS, FRIED SHALLOTS

TO FINISH

served to share

CHEFS CHEESE SELECTION

blue, mature cheddar, triple cream brie
quince paste, fresh honeycomb, pear, buckwheat crackers & lavosh

THE TAILORED SELECTION | \$110PP

ON ARRIVAL

served to share

HOUSE-MADE DUCK LIVER PATE

cornichons, onion jam, kiss peppers & sourdough rolls

TO START

served to share

FRESHLY SHUCKED OYSTERS

natural & kilpatrick

HALF SHELL WA SAUCER SCALLOP

creamed leeks, nduja

CRISPY SALT & PEPPER QUAIL

smoked soy & sesame cracker

MAIN

choose one

EYE FILLET 150+ day grain fed | Black Angus | QLD

served medium to medium rare w balsamic roasted pearl onion, local leaves, and veal jus

WAGYU RUMP 365 day grain fed | Australian Wagyu MBS 6 - 7 | QLD

served medium to medium rare w balsamic roasted pearl onion, local leaves, and veal jus

14-HOUR SLOW COOKED WAGYU BEEF CHEEK

crushed peas, asparagus, baby carrot, red wine jus

FISH OF THE MOMENT

seasonal accompaniments

FREE RANGE CHICKEN BREAST

baby cos & green bean salad, sourdough croutes, goats feta, balsamic

SIDES

served to share

HOUSE CHIPS

SEASONAL VEGETABLES

TO FINISH

choose one

DATE & WHISKEY PUDDING

golden biscuit gelato, caramel sauce

PAVLOVA

strawberries, creme fraiche, passionfruit curd

SINGLE CHEESE SELECTION

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



THE CHEF'S CLASSIC

\$95PP | 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

smoked soy & 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

SEASONAL VEGETABLES

TO FINISH

served to share

CHEFS CHEESE SELECTION

blue, mature cheddar, triple cream brie
quince paste, fresh honeycombe, pear, buckwheat crackers & lavosh

THE SIGNATURE SELECTION

\$95PP | 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

smoked soy & sesame cracker

MAIN

select two dishes for alternative drop

14-HOUR SLOW COOKED WAGYU BEEF CHEEK

crushed peas, asparagus, baby carrot, red wine 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

baby cos & green bean salad, sourdough croutes, goats feta, balsamic



TO FINISH

select two dishes for alternative drop

DATE & WHISKEY PUDDING

golden biscuit gelato, caramel sauce

PAVLOVA

strawberries, creme fraiche, passionfruit curd

CHOCOLATE & HAZELNUT TIRAMISU

hazelnut biscotti, frangelico, ferrero gelato

DEERY'S RESTAURANT

steak + wine



Deery' Alcove is a private dining room catering for up to 40 people sit-down. Talk to our sales team for your next special occasion.



www.storybridgehotel.com.au