



MIDWEEK LUNCH WITH A VIEW

2 courses 65pp

3 courses 79pp

Pumpkin seed dinner roll, Beverly butter (v)

+5

SMALL

Queso frito fried cheese, Carolina Reaper, wood-roasted pineapple (vg, gf)

Five Tales Farm beets, Persian feta, lemon miso, candied pecan crumble salad (vg, gfo, n)

Beef tataki roll, Wagyu MB9+ beef carpaccio, sorrel sauce, garlic, wholegrain mustard (df)

LARGE

Pasta of the day, ask your waiter

Tuna & prawn cobb, sushi rice cake, muki salad, avocado, miso dressing (gf, df)

Beverly burger, Wagyu burger patty, double jack cheese, dill pickles, everything seed Beverly bun

Steak frites, 250g Collinson & Co. rump cap, triple-cooked chips, chimichurri (gf, dfo)

+18

Triple cooked fries, served with L24 ketchup (v, vgo, df, gf)

+15

Organic leaf salad, leek, Beverly dressing (v, vgo, n)

+22

Brussel sprouts, fermented chilli, peanuts (vg, gf, n)

+16

DESSERT

Maya brownie, tequila-glazed pineapple, spiced white chocolate crèmeux (v)

Toffee apple, Our Mate's Farm apples, buckwheat ice cream, miso caramel (v, gf)

Dietary requirements must be communicated prior to your booking for proper arrangements.

A discretionary service charge of 7.5% will be applied to groups of 8 or more.