

Beverly

Seasonally curated by Head Chef David Ball, our menu celebrates sustainably sourced produce in partnership with local farms and fisheries. Cooked over an open fire and designed to be shared or self-selected. Each dish reflects a mindful expression of food, place and community.

BITES

Black truffle mac'n'cheese croquettes (v)	16
Pumpkin seed dinner roll, Beverly butter (v)	6pp
Prawn-dog, yuzu, oba leaf, sesame seeds (gf)	14
Lamb tartare cornetto, black garlic aioli, peanuts (n)	14
Wagyu slider, jalapeño jack cheese, dill pickles	16

FROM THE SEA

Pacific Oysters, Boomer Bay, TAS (gf, df)	8ea
Watermelon ponzu, cucumber, yuzu pearls (df)	8.5ea
Bloody Beverly, tobasco, pickled marigold (df)	8.5ea
Half dozen tasting flight	48
Oscietra caviar bump (gf)	35ea
10g Ars Italica royal oscietra caviar, crème fraîche, tater tots (gf)	125

SMALL

Five Tales Farm beets, Persian feta, lemon miso, candied pecan crumble salad (vg, gfo, n)	24
Prawn cocktail sushi roll, wild prawns, green sauce, yuzu sesame seed, cucumber (df, gf)	21
Queso frito fried cheese, Carolina Reaper, wood-roasted pineapple (v, gf)	26
Bluefin tuna crudo, ancho chili dressing, smoked and pickled cucumber, guacamole (gf, df)	31
Beef tataki sushi roll, Wagyu MB9+ beef carpaccio, sorrel sauce, garlic, wholegrain mustard (df)	24

LARGE

Tuna & prawn cobb, sushi rice cake, muki salad, avocado, miso dressing (gf, df)	45
Market fish, olive beurre blanc, celeriac chips (gf)	MP
Peas, asparagus, broad beans rigatoni and stracciatella (v)	42
Gundagai lamb ragu, handkerchief pasta, hazelnut gremolata, pecorino (n)	52

FROM THE FIRE

Cauliflower, miso caramel, sesame sauce, pickled chilli (vg, gf)	34
Old Bay half chicken, cooked on rotisserie, blue cheese sauce, ranch dressing, dill pickles (gf)	42
250g Picanha, Collinson & Co rump cap (dfo, gf)	49
1.8kg Mayura Station, bone-in Wagyu tomahawk MB9+, signature range (dfo, gf)	845
200g Portoro eye-fillet MB4+ (gf)	85
800g Westholme Wagyu T-bone MB4+ (gf, dfo)	285

ACCOMPANIMENTS

Mushroom & peppercorn	Bone marrow chimichurri (df, gf)	Blue cheese sauce (v, gf)	L24 ketchup (v, df, gf)	5
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SIDES

Organic leaf salad, leek, beverly dressing (v, gf, n)	22
Paris mash, mushroom & pepper sauce	16
Wood roasted baby leeks, tarragon dressing, hazelnut, parmesan (v, gf, n)	18
Broccolini, fermented chilli, peanuts (vg, gf, n)	16
Triple-cooked fries, L24 ketchup (v, vgo, df, gf)	15

DIETARIES

v-vegetarian vo-vegetarian option vg-vegan vgo-vegan option gf-gluten free gfo-gluten free option df-dairy free dfo-dairy free option n-contains nuts

Please note, a surcharge of 10% will apply on Sundays, and 15% on public holidays.