



CHEF'S MENU

85pp

(available Sunday-Thursday)

Pumkin seed dinner roll, Beverly butter

Bluefin tuna crudo, ancho chili dressing,
smoked and pickled cucumber, guacamole (gf, df)

Peas, asparagus, broad beans rigatoni and stracciatella (v)

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

Pavlova, poached mango, coconut streusel, caramel cream,
passionfruit coulis (v, n)

120pp

Pumkin seed dinner roll, Beverly butter

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

Bluefin tuna crudo, ancho chili dressing,
smoked and pickled cucumber, guacamole (gf, df)

Gundagai lamb ragu, handkerchief pasta,
hazelnut gremolata, pecorino (n)

Old Bay half chicken, cooked on rotisserie, blue cheese
sauce, ranch dressing, dill pickles (gf)

Organic leaf salad, leek, beverly dressing (v, gf, n)

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

Pavlova, poached mango, coconut streusel, caramel cream,
passionfruit coulis (v, n)