

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 (3pc) (v)	16
Bread selection, Beverly butter (v)	7.5
Southern fried lobster roll, tobiko mayo, mango chimichurri	24ea
Scallop tostada, apple yuzu dressing, basil (gf, df)	14ea
Lamb tartare cornetto, black garlic aioli, peanuts (n)	14ea
Wagyu slider, jalapeño jack cheese, dill pickles	16ea

FROM THE SEA

Pacific Oysters, Boomer Bay, TAS	8.5ea
Wild Mother Seaweed Mignonette (gf, df)	
Watermelon ponzu, cucumber, yuzu pearls (df)	
Bloody Beverly, tabasco, pickled marigold (df)	
Half dozen tasting flight	48
Oscietra caviar bump (gf)	35
10g Ars Italica Royal Oscietra Caviar	125
Crème fraîche, tater tots (gf)	

SMALL

Watermelon, sheep's curd, smashed peas, focaccia (gfo, v, vgo)	28
Spicy peanut butter & avocado California roll, smoked soy (vg, gfo, n)	24
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, gfo)	24

LARGE

Tuna & prawn cobb, sushi rice cake, muki salad, avocado, miso dressing (gf, df)	45
Market fish, olive beurre blanc, triple-cooked fries (gf)	MP
Lobster & wild caught prawn, casarecce pasta, smoked chipotle sabayon, chilli, lovage	59
Swordbelt mushroom, rigatoni pasta, smoked miso butter, soy beans, charred broccolini (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)	22
Paris mash, mushroom & pepper sauce	16
Wood roasted baby leeks, tarragon dressing, hazelnut, parmesan (v, gf, n)	18
Triple-cooked fries, L24 ketchup (v, vgo, df, gf)	15

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

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