

Beverly

CHEF'S SELECTION

A four-course shared dining experience

\$95pp

Bread selection, Beverly butter 7.5pp

Half-dozen oyster tasting flight 7.5ea

ONE

Watermelon, sheep's curd, smashed peas, house-made focaccia

OR

Bluefin tuna crudo, ancho chilli dressing, smoked &
pickled cucumber, guacamole....+15pp

TWO

Swordbelt mushroom rigatoni, smoked miso butter, soy beans, charred broccolini

OR

Lobster & wild-caught prawn casarecce, smoked chipotle sabayon,
chilli, lovage....+12pp

Organic baby leaf salad, leeks, tarragon dressing

THREE

Beverly's Old Bay half chicken, ranch dressing, blue cheese sauce, dill pickles

OR

500g dry-aged Collinson & Co New York strip, roja sauce,
wood-roasted shishito peppers....+22pp

Triple-cooked French fries, L24 ketchup

FOUR

Pavlova, poached mango, coconut streusel, caramel cream

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.