

---

---

# Beverly

---

---

## CHEF'S SELECTION

\$120pp

Focaccia, tomato butter (vgo)

Mortadella skewer, stracciatella, hot honey, kanzuri dressing (gf)

Tuna crudo, ancho chilli, guacamole, cucumber (gf df)

Lobster & wild caught prawn, casarecce pasta,  
smoked chipotle sabayon, chilli, lovage

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

Old bay half chicken, ranch, blue cheese sauce, pickles (gf)

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

Pavlova, poached strawberry, coconut streusel,  
strawberry inspiration cream (v, n)

---

# Beverly

---

## CHEF'S SELECTION

A FOUR-COURSE SHARED DINING EXPERIENCE

\$160pp

HALF-DOZEN OYSTER FLIGHT

FOCACCIA, TOMATO BUTTER (VGO)

MORTADELLA SKEWER, STRACCIATELLA, HOT HONEY,

KANZURI DRESSING (GF)

TUNA CRUDO, ANCHO CHILLI, GUACAMOLE, CUCUMBER (GF, DF)

LOBSTER & WILD CAUGHT PRAWN, CASARECCE PASTA,

SMOKED CHIPOTLE SABAYON, CHILLI,

ORGANIC LEAF SALAD, PECORINO, BEVERLY DRESSING (V, GF)

17 OZ DRY-AGED COLLINSON & CO NEW YORK STRIP, ROJA SAUCE

TRIPLE-COOKED FRIES, L24 KETCHUP (V, VGO, DF, GF)

PAVLOVA, POACHED STRAWBERRY, COCONUT STREUSEL,

STRAWBERRY INSPIRATION CREAM (V, N)