
Beverly

WEEKDAY WONDERS

1 Course 35 | 2 Course 49 | 3 Course 65

STARTER

Heirloom beetroots, orange caramel, sheeps curd, pecan crumble (gf, n, vgo)

Prawn cocktail, iceberg, lemon (gf, df) (a)

Lamb tostada, guacamole, pickled chili, nut feta (gf, n)

MAIN

Rigatoni, Jerusalem artichoke, mushrooms, pangrattato (v)

Grilled swordfish, fennel, olive, yuzu (gf, df) (a)

Chicken schnitzel, celeriac & cabbage slaw

Steak frites, 7 oz picanha, house fries, b éarnaise (gf, dfo) **+30**

SIDES

Organic leaf salad, pecorino, Beverly dressing (v, gf) **+22**

Triple-cooked fries, L24 ketchup (v, vgo, df, gf) **+15**

SWEET

Hazelnut & coffee cremeux, vanilla caramel,
coffee butter cookie (n)

Poached pear, pear sorbet, almond amitika crunch (vg, gf, n)



Dietary requirements must be communicated prior to your booking for proper arrangements.

a-Australian seafood i-Imported seafood

A discretionary service charge of 7.5% will be applied to groups of 8 or more.
