

Beverly

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.

FROM THE SEA

Pacific oysters, Boomer Bay, TAS (a)	8.5ea
Tarragon mignonette (gf, df)	
Watermelon ponzu, cucumber, yuzu pearls (df)	
Bloody beverly, celery (df)	
Half dozen oyster flight (a)	48
Black pearl oscietra caviar bump (gf) (i)	35

BITES

Focaccia, Toolunka Creek green olive butter (3pc) (vgo)	9
Wood-roasted fruit taco, nut feta, avocado (vg, gf, n)	10
Truffle mac'n'cheese croquettes (3pc) (v)	17
Spicy tuna taco, yuzu, berry sesame (gf, df) (a)	16
Lamb sando, tonkatsu, pickles	21

SMALL

Victorian burrata, beetroot, kaffir lime, macadamia, Aleppo pepper (gf, n, vgo)	33
Charred WA octopus, orange, fennel, salsa verde (gf) (a)	30
Tuna crudo, ancho chili, guacamole, cucumber (gf, df) (a)	32
De Palma Wagyu bresaola, dill, creme fraiche, gnocchi fritto (gfo, dfo)	28

LARGE

Lumache, peas, asparagus, preserved lemon, stracciatella (vgo)	45
Beverly chop salad, roasted peanuts, garden herbs, cucumber, wombok, sesame dressing, crispy chili	
Avocado (vg, gfo, n)	32
Wood roasted prawns (gfo, n) (a)	46
6 oz shredded chicken (gfo, n)	42
Mud crab, prawn, casarecce, basil, smoked chipotle (a)	60
Lamb ragu, handkerchief pasta, hazelnut gremolata, pecorino (n)	52

FROM THE FIRE

Sugarloaf, den miso caramel, sesame sauce, miso cornflakes (vg)	34
Old bay half chicken, ranch, blue cheese sauce, pickles (gf)	44
Swordfish, tarragon salmoriglio, fennel, olives (gf) (a)	62
7 oz picanha, Collinson & Co (gf, dfo)	49
28 oz T-bone, Westholme wagyu MB4 (gf, dfo)	285
17 oz NY strip, 40 day dry aged, Collinson & Co (gf, dfo)	145
7 oz eye fillet, Portoro MB4+ (gf)	89

ACCOMPANIMENTS

Red wine jus (gf)	Chimichurri (gf,df)	Blue cheese (v, gf)	Roja (v, gf)	L24 ketchup (v, gf)	6
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SIDES

Charred brassicas, avocado, apple kosho salsa (vg, gf, df)	22
Polenta mash, creme fraiche, baby onion (gf)	18
Garden lettuce, beverly dressing, pecorino (vgo, gf)	22
Triple-cooked fries, L24 ketchup (v, vgo, df, gf)	15

v-vegetarian vo-vegetarian option vg-vegan vgo-vegan option gf-gluten free gfo-gluten free option df-dairy free dfo-dairy free option n-contains nuts
a-Australian seafood i-International seafood

Please note that we have a surcharge of 10% on Sundays and 15% on public holidays