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 tacos, nut feta, avocado (vg, gf, n) 10

Truffle mac'n'cheese croquettes (3pc) (v) 17

Spicy tuna tacos, 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, df) (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

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

Lumache, peas, asparagus, preserved lemon, stracciatella (vgo) 45

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 rump cap, Westholme wagyu MB4+ (gf, dfo) 72

28 oz rib eye on the bone, O'Connor Angus (gf, dfo) 235

17 oz NY strip, 40 day dry aged, Collinson & Co (gf, dfo) 145

7 oz eye fillet, Portoro MB4+ (gf) 89

ACCOMPANIMENTS 6

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

SIDES

Grilled broccolini, harissa, toasted seeds (vg, gf) 22

Creamed sweetcorn, tarragon, jalapeño jack (v, gf) 22

Garden lettuce, beverly dressing, pecorino (vgo, gf) 22

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

v-vegetarian vo-vegetatian 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