

# Beverly

Chef's Selection 120pp | 160pp

Beverly supports local Victorian and Australian farms, suppliers, and fisheries, showcasing sustainable and seasonal ingredients. Our menu highlights locally sourced produce and responsibly harvested seafood, cooked over an open fire. Curated with an emphasis on sharing and enjoyed from day to night by Head Chef David Ball.

## FROM THE SEA

### Oysters

Tasmania Oyster Co 8ea  
Boomer Bay TAS  
Accompaniments (gf, df)  
Seaweed mignonette, Beverly  
tabasco, lime

### Fruit de mer

Pacific oysters, mignonette, Beverly tabasco, lime  
Spencer gulf prawns, Big Mac sauce  
Scallop crudo, pomelo ponzu, mezcal apple

52pp

### Caviar

L24 classic caviar service, potato blini  
Oscietra Italy  
10g | 120  
Beluga China  
10g | 160

## BITES

Spicy corn bread, jalapeno butter, maple syrup (gf) 12  
Nigella seed focaccia, extra virgin, aged balsamic (v, df) 8  
Fried olives, nduja, green salsa 12  
Fried provolone, truffle honey (vg) 18  
Lobster cannoli, mascarpone, parmesan 16ea  
Duck slider, jalapeno sauce, sesame brioche 14ea

## SMALL

Wood-roasted eggplant, galotyri,  
walnut pesto, focaccia (vg, gfo) 22  
Preserved Timbarra Farm peppers,  
green salsa, romesco, soy feta (v, gfo) 26  
Ora king salmon & kingfish crudo, avocado, ancho chilli  
dressing (gf, df) 29  
+10g Ikura 12  
Octopus, potatoes, lovage (gf, df) 28  
Duck parfait, truffle sauce, pickled dates, toasted  
focaccia 27

## FROM THE FIRE

Spencer Gulf shrimp, green salsa, lime (gf, df) 32  
Steak frites, café de Paris butter, cression – Westholme  
200g eye medallion (gf, dfo) 49  
Old bay charcoal chicken, blue cheese sauce,  
buttermilk ranch - Half | Whole (gf) 38 | 62  
Market Fish MP  
Collinson & Co 1.2 - 1.5kg MB3 + grass-fed Angus  
tomahawk, tarragon bearnaise (gf, dfo) 310  
Goldfields Royale | Collinson & Co 220g eye fillet,  
sauce périgueux ravioli, parsnip puree, black truffle 95

## LARGE

Beverly Cobb Salad | almond feta, avocado ranch,  
artichoke hearts, preserved peppers, cos  
Wood-roasted watermelon (v, gf) 36  
1/4 Rotisserie chicken (gf) 42  
Spinach gnocchi, delicata squash,  
goats cheese (vo, vg) 34  
Barramundi, tomato piccante, black olives (gf, df) 52  
Spanner crab, shrimps, nori angel hair pasta, saltbush 46  
+10g Oscietra Caviar 120  
Pork neck schnitzel, sauce gribiche, parmesan, sage 39  
Gundagai lamb shoulder, caper salsa verde,  
mint tagliatelle 41

## SIDES

Wood-roasted pumpkin, pickled walnut dressing (v, gf) 21  
Rocket, pear, chardonnay vinegar, parmesan (vg, gf) 15  
Parsnip mash, rosemary (vg, gf) 15

Miso-roasted cauliflower, sesame sauce (v) 25  
Brussel sprouts, braised daikon, cured egg yolk,  
seaweed butter 19  
Home fries, L24 ketchup (v, gf) 14

V-Vegan Vg-Vegetarian Vo-Vegan Option Gf-Gluten Free Gfo-Gluten Free Option Df-Dairy Free Dfo-Dairy Free Option N-Contains Nuts

All credit cards incur a 1.05% surcharge. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Groups of 8 or more will incur a discretionary 7.5% service charge (Monday-Saturday). Please note, a surcharge of 10% will apply on Sundays, and 15% on public holidays.