



**\$99 PER PERSON MENU**  
**PLUS TAX AND SERVICE CHARGE**  
SAMPLE MENU, SUBJECT TO CHANGE DAILY

## FIRST COURSE (CHOOSE ONE)

### PEA & ASPARAGUS SOUP

potato garlic espuma, farro island salmon

### ORGANIC BEET SALAD

french feta cheese, endive, apple, cucumber,  
moscato vinaigrette

### CRUDO

local catch, mango & lime compote, bergamot

## MAIN COURSE (CHOOSE ONE)

### FISH DU JOUR

citrus beurre blanc, wood grilled asparagus

### ORGANIC CHICKEN

house made chicken-fennel sausage, broccolini,  
pistachio puree, red pepper puree

### 'LITTLE JOE' GRASS FED PRIME TENDERLOIN

australian beef, pearl onions, natural jus

## DESSERT COURSE (CHOOSE ONE)

### STICKY TOFFEE PUDDING

brown sugar caramel, candied pecans, house  
made vanilla ice cream

### PINEAPPLE PAVLOVA

meringue, pineapple frozen yoghurt,  
raspberry coulis



**\$1 FROM THIS MEAL  
DIRECTLY BENEFITS  
BEVERLY'S ANGELS**

**FLAVORS** of **5<sup>th</sup>**  
July 14 – August 28, 2025

THIS MENU CANNOT BE COMBINED WITH ANY OTHER OFFER OR COUPON/DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.  
CONSUMING RAW OR UNDERCOOKED MEATS POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE  
CERTAIN MEDICAL CONDITIONS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE.