



**the**kitchen****

**@beavergalleries**

## All Day Menu    Spring

House made brioche // Caramelised banana // Strawberries // Canadian maple syrup // House made vanilla ice cream // Berkshire bacon

19.5

Free range chicken dumplings // 6 hour broth // Coriander // Mushrooms // Seaweed

22.5

King Edward potato croquette // Organic egg // Berkshire bacon // Spring leaves, cranberries, almonds

19.5

Spring pea risotto // Mushrooms // Asparagus // Parmesan

23.5 (v/gf)

Spanish Mackerel ravioli // Asparagus // Roe // Lemon thyme beurre blanc

26.5

Roasted spatchcock // Sweet corn // Caramelised onions and leeks // Jus

26.5 (gf)

Braised duck // Cafe au lait // Cauliflower cream // Courgettes and soy beans

26.5 (gf)

Pan roasted wild Barramundi // Peas à la Française // Tarragon haricot bean sauce // Squid cracker

27.5

### Sides

Organic fruit toast // Butter // Jam    8.5

Fries    7.5

Organic sourdough bread // Savoury house butter    8.5

Glazed vegetables    8.5

**(For private events and functions enquiries please speak to our friendly staff)**

## Weekend Breakfast Menu

House made Brioche // Caramelised banana // Strawberries // Canadian maple syrup // House made vanilla ice cream // Berkshire bacon

19.5

King Edward potato croquette // Organic egg // Berkshire bacon // Spring leaves, cranberries, almonds

19.5

Scrambled organic eggs // Brioche toast // Asparagus // Heirloom tomatoes

18.5 (v)

Poached organic eggs // Saffron yoghurt // Organic sourdough // Spring leaves

18.5 (v)

Wild caught fish omelette // Salad of courgettes, spring leaves and herbs

21.5 (v/gf)

Organic sourdough toast // Jam // Butter

8.5

Organic fruit toast // Jam // Butter

8.5

## OUR PHILOSOPHY

theKitchen@beavergalleries believes in sustainability in today's food industry by supporting farmers and growers of organic produce. We believe in buying the best organic/biodynamic meat, fish, vegetables and fruit which allows us to make fresh, delicious and healthy food.

### What we use

**Poultry:** Free-range hormone free chicken raised on small Australian farms with open spaces and free grazing. The flavour is intense, the texture is tender and the meat is juicy and flavoursome.

**Seafood:** Wild caught fish and other seafood (rather than farmed seafood) supports sustainability of our aquaculture. Wild caught seafood is subject to seasonal variations so we only use what is available ensuring the freshest and tastiest choice.

**Pork:** Berkshire free-range pork fed on a hormone free diet and raised with care on small farms around NSW. The meat has unique qualities when cooked and is tender and juicy.

**Beef and Lamb:** Superb grass-fed, hormone free and humanely raised on the best pastures supporting small Australian farms.

**Vegetables and fruit:** Seasonal produce, naturally grown, high in nutrients and always full of flavour.

**Coffee:** theKitchen is proud to feature our specialty coffee by The Wood Roaster, the only 100% artisan wood powered roaster in Australia using local hardwood from sustainably managed forests. This roasting method creates a unique, special, full flavoured and quality roasted coffee.