



thekitchen

@beavergalleries

theKitchen at Beavergalleries

All Day Menu

Sautéed mushrooms / Heritage beetroots / Poached eggs / Organic sourdough

23.5 (v)

Chive scrambled eggs / Berkshire bacon / Tomato braised vegetables / Organic grain sourdough

22.5

Chicken dumplings in Umami broth / Coriander / Fresh soybeans / Shallots

23.5

Pan roasted artichokes, leeks and asparagus / Spring salad / Croutons

21.5 (v)

Plum glazed twice cooked duck / Roast zucchini / Leeks / Carrots

26.5 (gf)

Slow cooked Berkshire pork belly / Brussel sprouts and potatoes / Bacon mushroom maple jus

26.5 (gf)

Pan roasted Barramundi / Sautéed vegetables / Crispy potatoes / Tomato butter

27.5 (gf)

Something Light

Double honey smoked ham & cheese toastie

12.5

Heritage beetroot salad w goats cheese /Sourdough

16.5 (v)

Braised ox tongue / Spring salad / Melba toast

16.5 (v)

Sides

Fries 7.5

Sourdough with house made jam and butter 8

Fruit toast with house made jam and butter 8



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.