

BERINGERS
DINNER

The Headliners

LOBSTER ROLL

Butter-poached lobster, crayfish, yuzu mayo, chives, lemon, brioche roll, french fries

26

FRIED CHICKEN & HOT HONEY WAFFLE

Whipped sour cream, fried buttermilk chicken, crispy fried egg, pickled chillies, hot honey (gf)

17

STEAK MELT SANDWICH

Ribeye steak, provolone cheese, chimichurri, toasted ciabatta, garlic & herb dip

20

Add french fries +5

STEAK AND EGGS

Ribeye steak, fried eggs, french fries, fresh garden herbs, green peppercorn hollandaise (gf)

24

GRILLED CHICKEN CAESAR SALAD

Baby gem lettuce, green goddess dressing, broccolini, shaved parmesan, radish, brioche croutons, balsamic glaze (gfo)

17

BLACK SESAME HUMMOUS GRAIN BOWL

Hummous, quinoa, charred broccolini, harissa chickpeas, kale, pickled carrot, mixed leaf, Asian vinaigrette, sourdough (vg, gfo)

15

Add grilled chicken +4

Piano Plates

**BEER BATTERED
TEMPURA KING
PRAWNS**

Yuzu mayo

9

**BUTTERMILK
FRIED CHICKEN**

Hot honey glaze & yuzu mayo

9

**BANG BANG
CAULIFLOWER**

Gochujang glaze, sesame seeds

(vg)

8

**BLACK SESAME
HUMMOUS**

Hazelnut dukkah, flatbread

(vg)

8

TRUFFLE ARANCINI

Wild garlic aioli (v)

10

**CHILLI CRISP
BURRATA**

Heritage tomato, basil (v, gfo)

10

FRENCH FRIES

Mayo or ketchup (v)

5

BRUNCH SAUCE

2

Pasta

CHICKEN PARM SPAGHETTI

Crispy fried chicken breast, pomodoro sauce, mozzarella, fresh spaghetti, parmesan, basil

18

BEEF RAGU PAPPARDELLE

Slow-braised beef ragu, red wine, garlic, herbs, shaved parmesan

19

NDUJA & MASCARPONE TORTELLINI

Tomato, pangrattato & basil

17

PUMPKIN & SAGE TORTELLINI

Rocket pesto, toasted pine nuts, crispy sage (vg)

16

**BLACK TRUFFLE & BURNT BUTTER
GNOCCHI**

Fresh potato gnocchi, burnt butter, shaved black truffle, parmesan, cracked black pepper

18

Loaded Hash Bites

LOBSTER

Butter poached lobster, crayfish, yuzu mayo, chives

16

TRUFFLE CHEESE

Truffle pecorino, crispy shallots, herb oil

10

BACON & CHEDDAR

Bacon, cheddar, chives, crème fraîche

9

AVO & FETA

Smashed avocado, feta, pickled chilli, lime (v)

9

Desserts

HOMEMADE TIRAMISU

Espresso-soaked ladyfingers, smooth mascarpone cream (v)

9

More available on our desserts menu

v = vegetarian vg = vegan gf = gluten free | vo = vegetarian option vgo = vegan option gfo = gluten free option

Evening menu served from 4pm weekdays & 5pm weekends. If you have any allergies or dietary requirements, please let a member of our team know. While we take care, we cannot guarantee our dishes are free from all allergens, allergen documents are available on request.

A 10% discretionary service charge will be added to your bill.