

Fig and barberry sourdough toast, set cream, rosella preserve	\$12
Our own spiced granola, caramelized yoghurt and roasted fruit	\$16
Fresh strawberries with barberry gel, burnt vanilla cream, beetroot meringue	\$18
Baghdad eggs, fried in cumin, garlic, mint and lemon on flatbread with tahini yoghurt	\$18
Za'atar manoushe, baked to order, marinated labne, heirloom tomato, pickles	\$18
"Bacon and eggs" 63 degree eggs, smoked bacon mousse, maple toasted buckwheat	\$22
Eggs poached in garlic yoghurt, spiced paprika butter, chic peas, walnut and sourdough	\$18
Spanner crab omelet, Persian XO sauce, Oaxaca cheese	\$28
Ful medames – olive oil braised fava beans, fried smoked egg, toasted sourdough. lemon	\$18
Shakshouka, eggs baked in tomato and red peppers, silken eggplant, labne, herbs	\$24

We politely ask that there are no variations with dishes except for dietary requirements

Apple or orange juice

Beetroot, apple, carrot, celery

Orange, pineapple, lemon, ginger

Watermelon, apple, pomegranate, mint

Virgin Mary – Tomato, Worcestershire, Harissa, Lemon
\$8

Limonana, Lebanese style iced mint lemonade

Gerard's Bistro Iced Tea – Ask your waiter for today's flavour
\$6

From 10am

Bloody Mary – Vodka, Tomato, Worcestershire, Harissa and Lemon \$16

Perrier-Jouët Grand Brut \$20

English Breakfast / Earl Grey / Sencha Green / Peppermint / Chamomile / Chai
\$4

Wolf Big Dog
\$4.5

GERARD'S
BISTRO