

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
Sand 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, merguez, 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, 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

Wolff Coffee
\$4.5

GERARD'S
BISTRO