

Organic bread, smoked cultured butter	8
Clair de Lune, shucked to order, sumac mignonette	5ea
Burghul cracker, Paroo kangaroo, scampi caviar, coal infused hummus, black fungus	9ea
Aged carrots, carotene, red yuzu kosho, carrot advieh	18
Laham nayyeh, harissa, preserved lime, shallot, pickled cucumber, egg yolk	24
Roasted zucchini, whey, dill cream, shankleish, muntries, almonds	18
Coal roasted red claw crayfish, fermented pumpkin, yuzu kosho, coriander	8ea
Smoked lamb sweetbread tart, ful medammes, mushroom, sorrel	8ea
Lamb's tongue toast, lentil puree, smoked raisins, pinenut, fermented cabbage	7ea
Bekaa wings, kishk yoghurt, rose	18
Kishk pasta, tomato puree, n'duja floss, chicken skin, burnt garlic oil	26
Coal grilled broccolini, kale, shallot oil, lemon, roasted yeast	16
Steamed white fish, caramelized tahini sauce, spiced chilli, succulents, pinenuts	38
Fried cauliflower, tahini, ras el hanout, smoked almond, pomegranate	18
Corn fed chicken breast, hay infused custard, charred onions, licorice, yeast	38
Suckling pig, raisin, barberry, macadamia, burnt butter, mint	42
Pumpkin roasted in shio koji, ras el hanout, garlic yoghurt, toasted kelp oil	16
Roasted lamb rump, glazed lamb bacon, fresh set cheese, pea leaf oil, buckwheat	36
Blackmore wagyu flap, white turnip puree, raw turnip, coffee	42
Morasa polow, jeweled rice with Iranian fruit, nuts, saffron, orange	19
Baby onions stuffed with morcilla, charred onion consommé, eggplant, epaisse mousse	19
Slow-roasted wagyu brisket for two with seasonal accompaniments	62
DESSERT	
Pistachio, rose, barberry nougat	12
Cultured cream, rhubarb, hibiscus and rose	16
Native mint and white chocolate ganache, blackberry sorbet, pickled fig, biscuit	16
Sheep's yoghurt sorbet, honeycomb, milk and orange blossom	16
Bahibe chocolate ganache, hazelnut praline, milk coffee icecream	18

GERARD'S
BISTRO