

Organic bread, smoked cultured butter	8
Claire 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, labne	18
Laham nayyeh, harissa, preserved lime, shallot, pickled cucumber, egg yolk	24
Smoked lamb sweetbreads, horseradish, charred pickles, fried capers, wild rice	18
Noosa oyster mushroom, fermented garlic yoghurt, burnt garlic oil, shiso	18
Coal-grilled octopus, green strawberries, butter, almond, chilli and smoke	28
Bekaa wings, kishk yoghurt, rose	18
Spanner crab, smoked basmati rice, leek, chicory, shaved smoked wahoo	24
Coal grilled broccolini, kale, shallot oil, lemon, roasted yeast	16
Pearl perch, caramelized tahini, Aleppo chilli condiment, pinenuts, succulents	38
Fried cauliflower, tahini, ras el hanout, smoked almond, pomegranate	18
Corn fed chicken breast, hay infused custard, charred onions, licorice, yeast sauce	38
Suckling pig, raisin, barberry, macadamia, fermented pumpkin, burnt butter, mint	42
Pumpkin roasted in shio koji, spiced pepitas, garlic yoghurt, toasted kelp oil	16
Charred lamb collar, eggplant black cardamom puree, smoked dates, black cabbage	36
Whole smoked eggplant, turmeric, mint, kishk yoghurt, blackened onions	18
Blackmore wagyu flap, white turnip puree, baby turnip, coffee crisp, mushroom vinegar	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
Lemon verbena and white chocolate ganache, blackberry sorbet, pickled fig	16
Frozen sheep's yoghurt, raspberries, tarragon oil, Iranian pistachio	16
Turkish apple sorbet, spiced rum cake, quince puree, candied walnut, lemon balm	16
Caramel and dark valrhona chocolate, milk gel, hazelnut praline, whipped caramel	18

GENARO'S
BISTRO