

Organic bread, smoked cultured butter	8
Claire de Lune oysters, shucked to order, sumac mignonette	5ea
Whipped roe, blood lime, sea parsley, potato crisps	10
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
Za'atar cured salmon, leathered tomatoes, buttermilk, zucchini flower, fennel pollen	26
Noosa red tomatoes, almond tarator, green peach, salted barberry, riberry	14
Caramelised blood cake, celeriac toum, kohlrabi, turmeric, cos lettuce, cured egg yolk	22
Bekaa wings, kishk yoghurt, rose	18
Confit cuttlefish, roasted mackerel dressing, hazelnut tarator, sprouting cauliflower	28
Coal-grilled broccolini, kale, shallot oil, lemon, roasted yeast	16
Black pomfret, caramelised tahini, Aleppo chilli condiment, pine nuts, sea blite	38
Fried cauliflower, tahini, ras el hanout, smoked almond, pomegranate	18
Suckling pig, raisin, barberry, macadamia, fermented pumpkin, burnt butter, mint	42
Pumpkin roasted in shio koji, spiced pepitas, garlic yoghurt, toasted kelp oil	16
Blackmore wagyu flap, white turnip puree, coffee crisp, baby turnip	42
Baby onions stuffed with morcilla, charred onion consommé, eggplant, epaisse mousse	19
Charred lamb collar, burnt eggplant, black cardamom, smoked dates, black cabbage	42
Whole smoked eggplant, turmeric, mint, kishk yoghurt, blackened onion	18
Morasa polow, jewelled rice with Iranian fruit, nuts, saffron, orange	19
Slow-roasted brisket for two with seasonal accompaniments	62
DESSERT	
Pistachio, rose, barberry nougat	12
Caramelised celeriac, honey oats, pickled raisins, royal gala, pollen	14
Mandarin granita, lime curd, roasted white chocolate	17
Strawberry, pistachio cream, honeycomb, dill	16
Jivara chocolate ice cream, roasted hazelnut butter, barberry pickled beetroot	18

GERARD'S
BISTRO