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| Organic bread, smoked cultured butter  | 8   |
| Claire de Lune oyster, shucked to order, lilly pilly mignonette, NSW               | 5ea |
| Burghul cracker, Paroo kangaroo, charcoal hummus, roe                              | 8ea |
| Whipped roe, finger lime, fermented lettuce, potato crisps                         | 10  |
| Aged carrots, carotene, red yuzu kosho, carrot advieh, labne                       | 18  |
| Laham nayyeh, harissa, preserved lime, shallot, pickled cucumber, egg yolk         | 24  |
| Bonito warmed under lardo, nigella, thyme, pickled grapes                          | 28  |
| Ox heart tomatoes, almond tarator, green peach, salted barberry, riberry           | 14  |
| Caramelised blood cake, celeriac toum, pickled daikon, calamari bottarga           | 22  |
| Bekaa wings, kishk yoghurt, rose   | 18  |
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| Grilled octopus, squid ink sauce, pork fat, green almond, fermented chilli         | 28  |
| Confit cuttlefish, roasted bone sauce, hazelnut tarator, grilled enoki mushrooms   | 34  |
| Coal-grilled broccolini, kale, shallot oil, lemon, roasted yeast                   | 16  |
| Steamed bass grouper, caramelised tahini, Turkish chilli condiment, pine nuts      | 38  |
| Fried cauliflower, tahini, ras el hanout, smoked almond, pomegranate               | 18  |
| Suckling pig, fermented pumpkin, raisin, barberry, macadamia, burnt butter, mint   | 42  |
| Pumpkin roasted in shio koji, spiced pepitas, garlic yoghurt, toasted kelp oil     | 16  |
| Blackmore wagyu flap, white turnip puree, raw baby turnip, coffee crisp            | 42  |
| Onions stuffed with morcilla, charred onion consommé, epoisse mousse               | 22  |
| Whole smoked eggplant, turmeric, mint, kishk yoghurt, blackened onion              | 18  |
| Charred lamb collar, burnt eggplant, black cardamom, smoked dates, black cabbage   | 42  |
| Morasa polow, jewelled rice with Iranian fruit, nuts, saffron, orange              | 19  |
| Half aged duck, fire roasted, burnt pear puree and garlic scapes (limited numbers) | 42  |
| Slow-roasted brisket for two with seasonal accompaniments                          | 62  |
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| <b>DESSERT</b>   |     |
| Pistachio, barberry, white chocolate nougat  | 8   |
| Mandarin granita, lime curd, roasted white chocolate                               | 17  |
| Mango sorbet, macadamia cream, goats milk, toasted quinoa                          | 17  |
| Strawberry, pistachio cream, honeycomb, dill                                       | 16  |
| Heirloom carrot mousse, tarragon ice cream, calendula flowers                      | 14  |
| Jivara chocolate ice cream, roasted hazelnut butter, barberry pickled beetroot     | 18  |

GERARD'S  
BISTRO