

Organic bread, smoked cultured butter	8
Merimbula Lakes rock oysters, shucked to order, cranberry hibiscus mignonette	5ea
Angasi oysters, cultured yoghurt dressing, thyme oil	5ea
Burghul cracker, Paroo kangaroo, charcoal hummus, scampi caviar	8ea
Fried squid toast, smoked almond cream, yuzu kosho chermoula, native mint	5ea
Ice brined cobia, apple granita, buttermilk, samphire	25
Salted zucchini, saffron pickled onions, lemon myrtle, labne	22
Laham nayyeh, harissa, preserved lime, shallot, pickled cucumber, egg yolk	24
Heirloom tomatoes, almond tarator, pickled garlic, salted barberry, riberry	14
Roasted W.A. marron, fermented chilli butter, mackerel garum, sea succulents	48
Coal-grilled octopus, green strawberries, almond, chilli, smoke	28
Bekaa wings, kishk yoghurt, rose	18

Confit squid, roasted bone sauce, hazelnut tarator, grilled enoki mushrooms	34
Coal-grilled broccolini, kale, shallot oil, lemon, roasted yeast	16
Caramelised blood cake, celeriac toum, cured egg yolk, shaved bottarga	24
Hapuka, caramelised tahini, Turkish chilli condiment, pine nuts, karkalla, samphire	38
Fried cauliflower, ras el hanout, tahini, pomegranate, smoked almond	18
Suckling pig, fermented pumpkin, raisin, barberry, macadamia, burnt butter, mint	46
Roasted pumpkin, spiced pepitas, garlic yoghurt, toasted kelp oil	16
Coal roasted blackmore flap, white turnip, mushroom vinegar, arabic coffee crisp	42
Whole smoked eggplant, turmeric, mint, kishk yoghurt, blackened onion	18
Glazed lamb collar, burnt eggplant puree, smoked date, new guinea bean tendrils	48
Morasa polow, jewelled rice with Iranian fruit, nuts, saffron, orange	19
Slow-roasted brisket for two with seasonal accompaniments	62

DESSERT

Pistachio, barberry, white chocolate rocks	8
Summer melon granita, yoghurt sorbet, fermented chilli	12
Passionfruit curd, saffron marshmallow, shortbread	16
Sorrel ice cream, golden raisins, porcini meringue	14
Bay leaf custard, charred apricot ice cream	14

GENAIRD'S
BISTRO