

House bread, smoked cultured butter	8
Merimbula Lakes rock oysters, shucked to order, cranberry hibiscus mignonette	5ea
Burghul cracker, Paroo kangaroo, coal infused hummus, black fungus, scampi caviar	8ea
Fried king terahiki and oyster toast, tarator, yuzu kosho chermoula, fried onions	5ea
Salted zucchini, saffron pickled onions and green raisins, lemon verbena, labne	22
Air dried wagyu, stracciatella, tamarillo, smoked almond crumb	26
Laham nayyeh, harissa, preserved lime, shallot, pickled cucumber, confit egg yolk	24
Tomato, smoked almond tarator, pickled garlic, salted barberry, riberry	14
Coal-grilled octopus, fermented chilli butter, seaweed	26
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
Bass Grouper, caramelised tahini, Turkish chilli condiment, pine nuts, ice plant	48
Caramelised blood cake, celeriac toum, cured egg yolk, shaved bottarga, pickled daikon	24
Fried cauliflower, ras el hanout, garlic oil, flamed grapes 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 wagyu flap, white turnip, Arabic coffee crisp	48
Whole smoked eggplant, turmeric, mint, kishk yoghurt, blackened onion	18
Glazed lamb collar, burnt eggplant puree, smoked dates, grilled calabash tendrils	48
Morasa polow, jewelled rice with Iranian fruit, nuts, saffron, orange	19
Slow-roasted brisket for two with seasonal accompaniments	62
<b>DESSERT</b>	
Pistachio, barberry, white chocolate rocks	8
Summer melon granita, yoghurt sorbet, fermented chilli	12
Passionfruit tart, roasted white chocolate	16
Sorrel ice cream, golden raisins, porcini meringue	14
Bay leaf custard, charred apricot ice cream	14

GERAIRD'S  
BISTRO