

House bread, smoked cultured butter	8
Burghul cracker, Paroo kangaroo, coal infused hummus, black fungus, scampi caviar	8ea
Fried squid toast, almond cream, yuzu kosho chermoula, wood sorrel	5ea
Salted zucchini, saffron pickled onions and green raisins, lemon verbena, labne	22
Laham nayyeh, harissa, preserved lime, shallot, pickled cucumber, confit egg yolk	24
Warm felafel crumpet, kingfish, whipped roe, lemon puree, finger lime	24
Tomato, smoked almond tarator, pickled garlic, salted barberry, riberry	14
Blistered bonito, red creole onions pickled in burnt shallot vinegar, grilled turnip tops	28
Coal-grilled octopus, fava bean puree, fermented chilli butter, garum, sea spray	28
Bekaa wings, kishk yoghurt, rose	18

Caramelised blood cake, celeriac toum, cured egg yolk, shaved bottarga, pickled kohlrabi	24
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	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 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

## DESSERT

Pistachio, barberry, white chocolate rocks	8
Summer melon granita, yoghurt sorbet, fermented chilli	12
Sorrel ice cream, golden raisins, porcini meringue	14
Roast hazelnut, fig ice cream, honeycomb, caramelised milk	16
Bay leaf custard, peach ice cream	14

GENARO'S  
BISTRO