

Young kohlrabi, chickpea miso	6
Grilled rock oyster, spiced brown butter	5
Potato kataifi, sunflower	4
Kangaroo kafta, aged tahini, chilli oil	8
Malawach, smoked labne, dukkah	12
Rocky Point cobia, barberry, onion	24
Spiced Falls Farm carrots, labne, zhoug	15
Little Acre mushrooms, celery, pork fat	20
Smoked cabbage skewers, ras el hanout	18
Grilled broccolini, macadamia, goats curd	16
Bone marrow, potato lahoh, sesame	25
Moreton Bay bug, millet tabouli, preserved lemon	38
Murray cod, pomelo, salted turnip, hawaje	45
Coal roasted bavette, matbucha, baby fennel	45
Slow cooked lamb neck, toum, pickles, saj	50

GERARD'S  
BISTRO

## DESSERT

Strawberry sorbet, parsley, sumac	15
Black cardamom ice cream, mandarin curd, black sesame	15
‘Mahalabia’, fennel, saffron honeycomb, rhubarb	15

## SWEET & FORTIFIED WINES

2016 Maximin Grunhaus ‘Abstberg’ Riesling Spatlese	19
2010 Chateau Roumieu Sauternes	20
2006 Felsina Vin Santo ( <i>coravin</i> )	30
Ramos Pinto ‘Lagrima’ White Port	15
2013 Niepoort LBV Port	18
Morris Topaque Muscat	12
Campbell’s Rutherglen Muscat	10
All Saints Tawny Port	10
Equipo Navazos ‘Grand Solera’ Pedro Ximenez	20

## COCKTAILS

White pandan - Havana 3, almond milk, pandan, egg white	18
The orchard - Woodford, Frangelico, salep, rose water, nutmeg	16
Lemon meringue - Absolut, Applewood limoncello, lemon juice, liquid meringue	16

GERARDO  
BISTRO