

Potato kataifi, sunflower	4
Market oyster, fresh lemon	5
Grilled market oyster, Baharat butter	5
Summer mezze, chickpea miso, mint	18
Kangaroo kafta, labne, zhoug	7
Malawach, aged tahini, chilli oil	12
Abrolhos Island scallops, green mango, coriander oil	22
Kibbeh nayyeh, potato lahoh, black sesame	24
Heirloom tomatoes, nectarine, kishk	18
Eggplant, almond tarator, fine herbs, cumquat vinegar	18
Falls Farm cabbage skewers, ras el hanout	18
Baked rice, barberries, seed cracker, pistachios	18
Grilled calamari, green tomato, toum butter, carrot pita	36
Greenback flounder, preserved lime, pepitas	45
Brisbane Valley quail, garlic yoghurt, long grapes	45
Coal roasted wagyu rump cap, Richard's peppers, fennel sauce	58

GENARO'S
BISTRO

DESSERT

Plum sorbet, halva, fig leaf za'atar 15

2015 Albino Armani Recioto della Valpolicella, Veneto, Italy - 23

Carrot molasses and saj bread ice cream, fennel pollen 15

2007 Felsina Vin Santo, Tuscany, Italy - 30

Frozen labne, berries, strawberry gum 15

2016 Maximin Grunhaus 'Abstberg' Riesling Spatlese, Mosel, Germany - 19

Salted caramel and saffron truffles 6

COCKTAILS

White pandan - Havana 3, almond milk, pandan, egg white 18

Lemon meringue - Absolut, Applewood limoncello, liquid meringue 16

TEA & COFFEE

Tea by Hannah & Amy at Tour de Tea

Queensland Rainforest Magic Black Tea 5

Australian Alps Green Tea 5

Pai Mu Tan White Tea and Rose 5

Egyptian Chamomile 5

Egyptian Peppermint 5

Egyptian Hibiscus 5

Queensland Lemon Myrtle 5

Coffee by Wolff Coffee Roasters - 'Big Dog' blend

GERARDS
BISTRO