

GERARD'S BISTRO

DINE IN 15.09.20 - 19.09.20

\$65pp

Tuesday

Wood fired carrot pita

Goats curd

Coal grilled Westholme rump cap, purple shoulder turnips

Falls Farm cauliflower, sumac, raisin

Beetroot, yolk, fermented chilli

Malabi, sorrel granita, orange curd

Wednesday

Wood fired Turkish bread

Smoked sour cream, celtuce leaf za'atar

Coal grilled hawajj chicken, zhoug, labne

Fattoush salad, sumac, onion

Smoked eggplant, fennel, walnuts

Awamat, fig leaf custard

Thursday

Kamut flat bread, sesame

Babaganoush

Fraser Isle spanner crab, pumpkin bisque, kishk milk buns

Grilled carrot skewers, verjus, schmaltz

Mujaddara rice, onions, lentils

Lemonade sorbet, Aleppo pepper, yoghurt

Friday

Wood fired bagel

Matbucha, labne

Borrowdale pork shawarma, green mango amba

Falls Farm cabbage, advieh yoghurt, curry leaf butter

Neighbourhood Farm tomato, parsley, sumac ricotta

Whipped cheese ice cream, candied aniseed, blackberry

Saturday

Wood fired burghul pita

Black bean hummus

Lamb brisket, prune, fermented onion

Grilled asparagus, camel feta, green coriander seed

Broccoli tabouli, pomegranate molasses

Frozen chocolate mousse, Turkish coffee, tahini