

Wood-fired Turkish bread, oshe moss, no waste za'atar

Spanner crab, sunflower biscuit, preserved lemon

Fesenjoon pork, kishk yoghurt, fennel

Falls Farm cabbage, aged tahini, chickpea

Wood-roasted cauliflower, muhammara, sesame, mint

Cardamom booza, pistachio, kataifi

**75pp**

GERARDS  
BISTRO

Pacific oyster, cumquat vinegar, dill oil

Cylindrica beetroot, hummus, dukkah

Kibbeh nayyeh, walnut, biscuit, aged tahini

‘Crab-a-ganoush’ spanner crab, eggplant, chickpea

Wood-fired Turkish bread, oshe moss, no waste za’atar

800g Ranger’s Valley cube roll, sumac mustard

Falls Farm cabbage, aged tahini, chickpea

Wood-roasted cauliflower, muhammara, sesame, mint

Barberry ‘rocky road’

Cardamom booza, pistachio, kataifi

**115pp**

*Minimum 4 guests*

GERARDS  
BISTRO

## Shared Menu

Pacific oyster, cumquat vinegar, dill oil	6
Kibbeh nayyeh, sunflower biscuit, preserved lemon	8
Celeriac flat bread, red pepper, walnut tapenade	8
Noosa scallop, brown butter, Aleppo pepper	8
‘Crab-a-ganoush’, spanner crab, eggplant	28
Wood-fired Turkish bread, oshe moss, no waste za’atar	14
Coal-grilled octopus, smoked harissa, whey	42
Mooloolabah swordfish, green zhoug, almond	55
Longreach lamb brisket, fennel, kishk yoghurt	60
800g Rangers Valley cube roll, sumac mustard	170
Falls Farm cabbage, aged tahini, chickpea	18
Violet cauliflower, muhammara, sesame, mint	20
Wood-roasted onions, goats cheese, pine nut	18
Japanese pumpkin, pepita adjika, golden raisins	25
<b>Dessert</b>	
Goat’s milk sorbet, sherbet, mandarin	16
Cardamom booza, pistachio, kataifi	16
Artichoke ice cream, chocolate crumb, smoked honey cream	16
Barberry ‘rocky road’	8