

GERÄRD'S

BREADS AND DIPS

Barbari bread, reduced whey and oregano – 12

Man'oushe, toum, za'atar – 12

Turkish simit bread, sesame, molasses – 9

Buffalo lor cheese / Ord River chickpea hummus / Kenilworth smoked labne – 6ea

RAW AND FERMENTED

Pambula rock oyster, erk soos vinegar – 7.5ea

Lentil 'awamat' savoury donut, quince safar – 7ea

Bone marrow 'msakhan', shallot, walnut – 9ea

Baba ganoush, blackened eggplant, parsley oil – 20

Goldband snapper crudo, mesa'a'ah, laban, bay leaf oil – 28

W.A. charred octopus, lamb kabsa sauce, eggplant jam – 32

Veal sweetbreads, baharat onions, akawi cheese – 28

Westholme Wagyu karubi skewer, walnut taklia, pumpkin butter – 18

Darling Downs Wagyu kibbeh nayyeh, Falls Farm beets, kamounah spice, mint – 26

SEAFOOD AND MEAT

Kris Barber confit bonito 'mujadara', wood-fired lentils, tahini, squid ink – 58

Elgin Valley chicken, kishk yoghurt, black lime sauce, baharat butter – 55

Bangalow pork rack, date jallab, pine nuts, yarrow – 65

Tauranga Alpine venison, chestnut khoshaf, Jerusalem artichoke hummus – 55

Margra lamb collar, saltbush zhoug, labne, pepitas, lime – 58

250g Carrara F1 MS8-9 Wagyu tri-tip, tarhana, soft herbs – 75

SIDES

Green Palestinian farmers salad – 18

Heirloom broccoli, smoked toum butter, capers, dill – 17

'Batata harra' chat potatoes, confit shallot, chilli – 16

Falls Farm asparagus, whipped peynir cheese, green mabooj – 18

DESSERTS

Smoked native raspberry, white chocolate, ashta, fig leaf suga – 15

Carob pastry cream, bee pollen meringue, shiraz caramel – 15

Traditional knafeh, akawi cheese, pistachio, kataifi – 16

Camp fire mastic marshmallow, isot sherbet, chocolate ganache – 8

set menu one

8 5 P P

Barbari bread, reduced whey and oregano

Ord River chickpea hummus

Goldband snapper crudo, mesa'a'ah, laban, bay leaf oil

Margra lamb collar, saltbush zhoug, labne, pepitas, lime

Turkish simit bread, sesame, molasses

Green Palestinian farmers salad

'Batata harra' chat potatoes, confit shallot, chilli

Carob pastry cream, bee pollen meringue, shiraz caramel

set menu two

1 3 0 P P

Barbari bread, reduced whey and oregano

Ord River chickpea hummus

'Awamat' savoury donut, quince safar

Bone marrow 'msakhan', shallot, walnut

Goldband snapper crudo, mesa'a'ah, laban, bay leaf oil

Veal sweetbreads, baharat onions, akawi cheese

Carrara F1 MS8-9 Wagyu tri tip, tarhana, soft herbs

Turkish simit bread, sesame, molasses

Green Palestinian farmers salad

Heirloom broccoli, smoked toum butter, capers, dill

Smoked native raspberry, white chocolate, ashta, fig leaf suga



1% Debit | 1.5% Visa, Mastercard | 2% American Express, JCB | 1.5 % Diners

15% surcharge applies on public holidays