

Organic bread, smoked cultured butter	8
Clair de Lune, shucked to order, sumac mignonette	5ea
Laham nayyeh, harissa, preserved lime, shallot, pickled cucumber, egg yolk	24
Burghul cracker, Paroo kangaroo, charcoal hummus, scampi caviar, white fungus	9ea
Yellowfin tuna, salted mulberry, smoked chilli oil, perilla	26
Slow roasted beets, shankleish, pickled fioretto, black sapote and pinenut	18
Smoked lamb sweetbreads, mushroom and white garlic, almond, buttermilk	23
Grilled octopus, carrots cooked in black garlic, coal oil, almonds	26
Bekaa wings, kishk yoghurt, rose	18
Spanish mackerel, tahini and watercress sauce, kohlrabi, charred leek	38
Coal grilled broccolini, kale, shallot oil, lemon, roasted yeast	16
Confit southern squid, mussels, hazelnut milk, warrigal greens, kishk	32
Fried lambs brains, quail blood morcilla, warm tahini, dried yoghurt	26
Organic new potatoes, potato dashi, fenugreek oil, Awassi bacon	16
Holmbrae duck breast, smoked onion cream, muntries, pickled pumpkin	38
Fried cauliflower, tahini, ras el hanout, pomegranate, almond	16
Suckling pig, caramelized blood pudding, roasted plum, smoked almond	44
Whole smoked eggplant, turmeric, mint, kishk yoghurt, blackened onions	18
Smoked tea salt crusted wagyu eye of rib, charred eggplant puree, red elk	52
Mujadarra, Lebanese style rice, lentils, cumin and caramelised onion	16
Slow-roasted wagyu brisket for two with seasonal accompaniments	62
DESSERT	
Pistachio, rose, barberry nougat	12
Burnt apricot, praline marshmallow, apricot sorbet, pistachio and almond	16
Sheep's yoghurt sorbet, honeycomb, milk and orange blossom	16
Charred eggplant sorbet, tahini crumb, cacao and Arabic coffee	16
Valrhona chocolate ice cream, candied chilli, Aleppo pepper ganache	18

GERAIRD'S
BISTRO