

## menu.

# apera

### starters.

marinated hunter valley olives	8
cauliflower fritters, tahini yoghurt, pumpkin seed dukka	16
chicken, leek & walnut terrine w/ mustard and toasts	16
wood fired beetroot, yarra valley feta, black garlic & walnut pesto	18
smoked mullet taramasalata, zucchini pickles & sourdough toast	19

### mains.

wood fired lamb rump w/ skordalia, broad beans & herbs	42
half rotisserie spring garlic & lemon thyme chicken, roasted kurama w/ leek sauce	30
baked eggplant, smoked babaganoush, mint, feta & sunflower za'atar	28
wood fired fish of the day, burnt butter, capers, garlic & citrus	MP

### sides.

chef's salad w/ cabbage, fennel, cucumber, radish	10
fries w/ curry salt	8
spring veggies w/ green harissa	10
tomato, sumac, pickled onion & oregano	10

### desserts.

pear, lemon & rosemary polenta cake w/ vanilla ice cream	13
milk, honey & saffron pannacotta w/ wood fired stone fruits	13