

menu.

appera

starters.

marinated hunter valley olives	8
cauliflower fritters, tahini yoghurt, pumpkin seed dukka	16
chicken liver parfait, onion & thyme chutney w/ cornichons & sourdough toasts	17
wood fired beetroot, yarra valley feta, black garlic & walnut pesto	18
smoked mullet taramasalata, zucchini pickles & sourdough toasts	19

mains.

wood fired lamb rump w/ skordalia, broad beans & herbs	42
roasted pork loin w/ corn purée & n'duja oil	34
half rotisserie spring garlic & lemon thyme chicken, roasted kurama w/ leek sauce	30
baked eggplant, smoked babaganoush, mint, saffron ricotta & 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
garden salad w/ tomatoes, sumac, pickled onion & oregano	10
spring veggies w/ green harissa	10
fries w/ curried aioli	8

desserts.

pear, lemon & rosemary polenta cake w/ vanilla ice cream	13
milk, honey & saffron panna cotta w/ wood fired stone fruit	13