

apera

menu.

starters.

marinated hunter valley olives	8
cauliflower fritters / tahini yoghurt / sunflower & pepita za'atar	16
heirloom tomatoes / yarra valley feta / oregano / apera vinegar	16
chicken liver parfait / onion thyme chutney / cornichons / sourdough	18

mains.

wood fired heirloom squash w/ blue lentils / tabouleh / cremolata	28
roisserie chicken / fennel / lemon / garlic / marjoram	30
confit pork belly w/ arugula / corn relish / crackling	34
wood fired ocean trout fillet w/ cauliflower purée / chat potatoes / radicchio / golden currants	38
slow roasted lamb shoulder w/ zucchini / mint / young tendrils / burnt tomato tapenade	38

sides.

chef's summer salad w/ seasonal produce	12
slaw w/ cabbage / carrots / fennel / mint	10
summer veggies w/ salsa verde	12
fries	8
chat potatoes w/ lemon aioli	12

dessert.

spiced rum & chocolate fondant w/ vanilla ice cream / cherries	13
lemon verbena pannacotta w/ raspberries / stone fruit syrup	13

Please let us know of any dietary requirements.
All bookings of 8 and above incur a service charge of 10% of the total bill.