

appera.

menu.

starters.

- marinated hunter valley olives 8
- cauliflower fritters / tahini yoghurt / pumpkin seed dukka 16
- wood fired beetroot / yarra valley feta / black garlic / walnut pesto 18

mains.

- young henry's motorcycle oil brisket w/ creamed corn / plantain crisps 42
- crispy pork belly w/ mustard greens / enoki mushroom / confit ginger oil 34
- roisserie spring garlic & lemon thyme chicken / roasted kumara w/ leek sauce 30
- wood fired ocean trout fillet w/ cauliflower purée / kipflers / tapenade / radicchio 36
- baked eggplant w/ smoked babaganoush / mint / saffron ricotta / sunflower za'atar 28

sides.

- chef's salad w/ cabbage / fennel / cucumber / radish 10
- tomato salad w/ sumac / pickled and onion / oregano 10
- summer veggies w/ house green harissa 10
- fries w/ curry aioli 8

dessert.

- chocolate fondant w/ vanilla ice cream 13
- honey & saffron panna cotta w/ wood fired stone fruit 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.