

# apera

## menu.

### starters.

marinated hunter valley olives	8
crispy brussels sprouts / whipped tahini / sunflower & pepita za'atar	16
pork & veal arancini / arugula / sage / green tomato chutney	16
vine wrapped SA sardines / ajo blanco / caperberries / baby tomatoes	19

### mains.

rye tagliatelle / pine mushrooms / black garlic & porcini cream / pecorino	29
half roast bannockburn chook / heirloom squash / herbs & gravy	30
beef cheek / parmesan gnocchi / autumn chard / cab sauv / tomato	36
wood fired pork cutlet / bilpin apple / majoram / cider butter	36
whole baked market fish / skordalia / native greens / citrus / burnt butter	48

### sides.

autumn paddock salad w/ seasonal produce	12
slaw w/ cabbage / carrots / fennel / mint	10
autumn roasted veggies w/ chimichurri	14
fries	8
crispy chat potatoes w / lemon & thyme aioli	12

### dessert.

Stone fruit / orange & rose slice / cardamom yoghurt / honey / pistachios	13
Chocolate chilli & tequila brownie / vanilla ice cream	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.