

apera

menu.

● smalls.

berbere spiced almonds <i>gf/ df</i>	6
fermented flatbread, chicken fat, bush herb ma'noush <i>df</i>	7
tasmanian broadband ta'amia fritters, spring hummus, house pickles <i>gf/ df</i>	15
ocean trout kibbeh, radish, dill, myer lemon, araq <i>gf/df</i>	18
locally smoked eel, saffron kipflers young leeks, toum, mustard oil <i>gf/df</i>	21

to share.

eggplant karniyarik, woodfired tomato jam, labne, date molasses <i>gf</i>	28
Shawarma spatchcock half/whole <i>gf/df</i>	28/38
Cowra lamb shoulder, heirloom zucchinis river mint zoug <i>gf/df</i>	42
whole baked fish of the day, citrus, herbs sumac onions <i>gf/df</i>	58

a little extra.

super crunchy fires, house chicken salt, curry aioli <i>gf/df</i>	9
chefs seasonal paddock salad <i>gf/df</i>	12
cracked wheat, garden greens, tomato, preserved lemon <i>df</i>	12
apera spring green veggies <i>gf/df</i>	14
sujucklu turkish fired rice <i>gf/df</i>	15

dessert.

pineapple, plantain & coconut cake grapefruit & lemon verbena custard	12
Riesling poached pear, vanilla gelato, lavender & polenta crumble	12

gf - gluten free option
df - dairy free option

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