

# apera

## menu.

●	smalls.	
	berbere spiced almonds <i>gf/ df</i>	6
	fermented flatbread, chicken fat, bush herb ma'noush <i>df</i>	8
	golden cauliflower, whipped tahini, sunflower zataar <i>gf/df</i>	15
	Tasmanian broadbean ta'amia fritters, spring hummus, house pickles <i>gf/df</i>	16
	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>	22
	Shawarma spatchcock half/whole <i>gf/df</i>	20/30
	Cowra lamb shoulder, heirloom zucchinis river mint zoug <i>gf/df</i>	39
	Woodfired ocean trout 200g citrus, herbs, sumac onions <i>gf/df</i>	32
	a little extra.	
	super crunchy fires, house chicken salt, curry aioli <i>gf/df</i>	9
	chefs seasonal paddock salad <i>gf/df</i>	10
	cracked wheat, garden greens, tomato, preserved lemon <i>df</i>	12
	apera spring green veggies <i>gf/df</i>	12
	sujucklu turkish fired rice <i>gf/df</i>	15
	dessert.	
	pineapple, plantain & coconut cake grapefruit & lemon verbena custard	11
	Riesling poached pear, vanilla gelato, lavender & polenta crumble	11
	Chook shop	
	½ chook w/ chips & salad (or) spring greens	25
	1 whole chook w/ chips & salad/spring greens	35