

apera. menu.

TAKEAWAY

andalusia green olives, aromatic spices, cold pressed olive oil <i>gf/df</i>	8
housemade brioche, whipped chive butter	12
clarence river school prawns, saffron aioli <i>gf/df</i>	14
thirlmere chicken liver parfait, house mustard pickle, sourdough	16
wood-fired beetroot, goats curd, anise hyssop, rye crumb	16
grilled clarence bay whiting, chimichurri, sumac onions <i>gf/df</i>	17
WA scallops, morcilla, allium emulsion <i>gf</i>	18

to share.

eggplant & date ragu, cavalo nero, stracciatella, rigatoni	23
shawarma spiced chook, white bean puree, greens (half/whole) <i>gf/df</i>	23/33
cowra lamb shoulder, heirloom zucchinis, river mint zhoug <i>gf/df</i>	36
whole wood-fired fish of the day, citrus, herbs, sumac onions <i>gf/df</i>	46

a little extra.

beer battered chips, lemon myrtle salt, aioli <i>gf</i>	9
seasonal paddock salad, verjuice dressing <i>gf/df</i>	12
spring vegetables, herb oil <i>gf/df</i>	12
yellow peach, scorched almond, manchego, apera greens <i>gf/</i>	12

chicken shop combo deals

½ chicken combo w/ fries and salad <i>gf</i>	27
whole chicken combo w/ fries and salad <i>gf</i>	37

