

appera menu.

● to start.

berbere spiced almonds <i>gf/df</i>	8
housemade brioche, whipped chive butter	14
clarence river school prawns, saffron aioli <i>gf/df</i>	16
zucchini & sweetcorn fritters, smoked bell pepper aioli, manchego	16
wood-fired beetroot, goats curd, anise hyssop, rye crumb	18
grilled clarence bay whiting, chimichurri, sumac onions <i>gf/df</i>	19

to share.

eggplant & date ragu, cavalo nero, straccciatella, rigatoni	28
shawarma spiced chook, white bean puree, greens (half/whole) <i>gf/df</i>	28/38
cowra lamb shoulder, heirloom zucchinis, river mint zhoug <i>gf/df</i>	42
whole wood-fired fish of the day, citrus, herbs, sumac onions <i>gf/df</i>	58

a little extra.

crunchy fries, river murray salt, curry aioli <i>gf</i>	9
seasonal paddock salad, verjuice dressing <i>gf/df</i>	12
spring vegetables, black garlic oil <i>gf/df</i>	12
garden greens, cracked wheat, tomato, preserved lemon <i>gf/df</i>	10

dessert.

riesling poached pear, hazenut gelato, polenta crumble <i>gf</i>	13
bullsbrook strawberries, almond sponge, crème fraiche	13

