

appera

menu.

TAKEAWAY

to start.

berbere spiced almonds <i>gf/df</i>	7
housemade brioche, whipped chive butter	13
wood-fired beetroot, goats curd, anise hyssop, rye crumb	15
grilled clarence bay whiting, chimichurri, sumac onions <i>gf/df</i>	16
tasmanian broad bean ta'amia fritters, hummus, house pickles <i>gf/df</i>	13

to share.

eggplant & date ragu, cavalo nero, straciatella, 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.

crunchy fries, river murray salt, curry aioli <i>gf</i>	8
seasonal paddock salad, verjuice dressing <i>gf/df</i>	10
garden greens, cracked wheat, tomato, preserved lemon <i>gf/df</i>	10

dessert.

riesling poached pear, hazenut gelato, polenta crumble <i>gf</i>	11
bullsbrook strawberries, almond sponge, crème fraiche	11

