

**lunch** AT **GERONIMO**

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## snacks

<b>EMPANADA</b>	<b>5.5</b>
Raclette & sweet corn, salsa verde (afo, nf, veg)	<i>each</i>
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<b>FRESHLY SHUCKED TASMANIAN OYSTERS</b>	<b>5</b>
Pepperberry mignonette or gin & cucumber dressing	<i>each</i>
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<b>ARANCINI OF THE DAY [3pc]</b>	<b>12</b>
Ask your waitstaff for today's flavour	
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<b>MT ZERO WARM MARINATED OLIVES</b>	<b>9</b>
Rosemary & lemon peel (gf, nf, v)	
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<b>SOURDOUGH FLATBREAD</b>	<b>15</b>
(af, gfo, v) With choice of: Muhamara (v), Hummus (gf, v) or Dill labneh (af, gf, nf)	
Additional dips \$5 ea	

## small plates

<b>KING FISH CRUDO</b>	<b>22</b>
Black garlic & orange dressing, pistachio dust, sesame crisp (afo, df, gf)	
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<b>SOUTHERN SKY HALLOUMI FRIES</b>	<b>16</b>
Bravas sauce (afo, nf, gf, veg)	
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<b>BROWN &amp; TOWN PICKLED MUSHROOMS</b>	<b>16</b>
Cashew chevre, green oil, linseed crisp (afo, gf, v)	
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<b>CAPE GRIM BEEF TARTARE</b>	<b>22</b>
Egg yolk, cornichons, capers, dijon, lavosh (afo, df, gf, nfo)	

## large plates

<b>TASMANIAN ROCK LOBSTER</b>	<b>52</b>	<b>LAND FALL LAMB SHOULDER</b>	<b>30</b>
Hand made pasta, lobster, tomatoes, butter sauce, fresh herbs (nf)		Harissa, fregula, walnut crumb, misty meadows organic leaves (df)	
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<b>NATONE FARM WHOLE BABY RAINBOW TROUT</b>	<b>48</b>	<b>PINOT NOIR BRAISED CAPE GRIM BRISKET</b>	<b>28</b>
Chamomile, crispy capers, sauce muniere (afo, gf, nf)		Cauliflower puree, pinot noir reduction, sage (af, dfo, gf, nf)	
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		<b>FRIED CAULIFLOWER</b>	<b>22</b>
		Smoked tahini, pistachio, raisins (afo, gf, nfo, v)	

## sides

<b>BERBERE EGGPLANT</b>	<b>10</b>	<b>CARROTS</b>	<b>10</b>
Mint yoghurt (af, dfo, gf, nf)		Cumin, lemon dressing, toasted seeds, oregano dust (af, gf, v)	
<b>FRENCH FRIES</b>	<b>9</b>	<b>ROASTED BEETROOT</b>	<b>10</b>
Aioli (gf, vo)		pomegranate molasses, sumac (df, gf, nf)	
<b>MISTY MEADOWS ORGANIC LEAVES</b>	<b>10</b>	<b>BUTTERNUT PUMPKIN</b>	<b>10</b>
Shallot vinaigrette (afo, gf, nf, v)		Pistachio butter (df, gf)	
<b>CHARRED BROCCOLINI</b>	<b>10</b>	<b>COS HEART</b>	<b>10</b>
Spiced almonds, gremolata (df, gf, nfo)		Buttermilk, radish, pepitas, herbs (gf, nf)	

## desserts

<b>MILLE-FEUILLE</b>	<b>15</b>	<b>WHITE CHOCOLATE ROBUCHON TART</b>	<b>15</b>
Almond cream, kalfiti, raspberry sorbet, saffron tapioca pearls (v)		Black sesame soil, seasonal ice-cream (af, nf)	
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<b>RHUBARB &amp; CREAM</b>	<b>15</b>	<b>TWO CHEESES</b>	<b>26</b>
Softened rhubarb, meringue, vanilla cream, rhubarb sherbet (af, gf, nfo)		Muscateles, lavosh (dfo, gfo, vo)	