



smaller dishes

lakerda of leigh market fish, avocado, chili, cucumber, bergamot (gf)	21
skewer of lamb heart, capsicum skordalia, pickled mustard seeds (gf) (df)	16
buttermilk pita breads, taramasalata, carrot tzatziki, house olives, sumac	16
kefalograveria, peppered figs, northland honey	14
barbecued lamb chop, smoky potato, sumac, lemon (gf)	23
burnt eggplant, pomegranate, sesame seeds, almond sauce, young herbs (gf) (df)	20
new season nz scallops, halloumi, caper, white raisin (gf)	26
crown pumpkin, sunflower seed sour cream, pumpkin seeds, dill oil (v) (gf)	15
last of season pears, green beans, stymfalia village feta, hazelnuts, sherry vinaigrette (v) (gf)	16
pig sheftalias, onions, tzatziki	16

*our dishes are designed for sharing and will be brought to your table throughout your dining experience at gerome.

*while we will endeavour to accommodate requests for food allergies or intolerances, we cannot guarantee completely allergy-free meals. this is due to the potential of trace allergens in the working environment and the supplied ingredients.

larger dishes

shoulder of lamb, tahini yoghurt, pinenuts, watermelon, mustard leaf (gf)	35
market fish	market price
roasted cauliflower, capers, pomegranate, sour cream vinaigrette (v) (gf)	20
short rib of beef, papagalos coffee, northland honey, fennel, carrot, house pita	38
barbecued chicken, melitzanosalata, cabbage, latholemono	29
flank steak, white anchovy butter, turnip , heirloom beets, watercress	36

sides

marouli salad, kefalotyri, latholemono (v) (gf)	9
table carrots, feta, honey, dukkah (v) (gf)	14
house chips, mountain oregano, lemon zest (v) (gf)	9
poached leeks, goat cheese cream, sourdough crumbs	11
buttermilk pita from the grill (v)	6

desserts

loukoumades, nutella, coffee ice-cream, hazelnuts	15
pomegranate poached pear, manjari chocolate soup, almonds, celery granita (gf)	16
lemono meringue pie, olive oil biscuit, caramelized white chocolate	15
cucumber sorbet, ouzo (gf) (df)	6