



smaller dishes

lakerda of leigh market fish, hung yoghurt, broad beans, mint, avocado (gf)	22
courgette keftedes, tahini yoghurt (v) (gf)	9
buttermilk pita breads, taramasalata, carrot tzatziki, house olives, sumac	16
kefalograviera, peppered figs, northland honey (v)	14
burnt eggplant, white raisins, pine nuts, tahini, cauliflower (v) (gf)	20
pig sheftalias, onions, tzatziki	12
flame-grilled piper fish, parsley mayonnaise, pickled vegetables, latholemono (gf) (df)	22
harissa rubbed lamb ribs, celery root skordalia, lime (gf)	21
wood-fired peppers, smashed olives, stymfalia village feta, fig vinegar, oregano (gf)	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, pine nuts, watermelon, mustard leaf (gf)	36
barbecued chicken thighs, braised spring leeks, pea puree, mushrooms a la grécque (gf)	33
roasted cauliflower, capers, pomegranate, sour cream vinaigrette (v) (gf)	20
market fish waitstaff will advise	market price
spanakopita 'aotearoa', confit south island rabbit, puha, filo pastry, feta, pine nuts	35
barbecued wagyu onglet steak, herb sauce, garden radishes, stymfalia village feta (gf)	44

sides

house chips, mountain oregano, lemon zest (v) (gf)	9
buttermilk pita from the grill (v)	8
seasonal vegetables prepared different ways	market price

desserts

loukoumades, new season blackberry, spiced sugar, vanilla ice-cream	15
galaktoboureko, saffron syrup, liquorice ice-cream	15
cherry tomatoes steeped in strawberry jus, house vanilla ice-cream, olive oil	15