



modern greek

---

## smaller dishes

lamb & beef dolmades, yoghurt, heirloom tomato zoupa (gf) per pc	5
pig sheftalias, onions, tzatziki	12
kefalograveria, peppered figs, northland honey	14
buttermilk pita breads, taramasalata, peanut & coriander seed hummus, house olives, sumac	16
wood-fired peppers, smashed olives, stymfalia village feta, fig vinegar, oregano (gf)	16
poached stone fruit, stymfalia village feta, dukkah, summer leaves, green beans (gf)	17
barbecued kalamaria, inked eggplant, paprika oil (gf) (df)	19
lakerda of leigh market fish, smoked cultured cream, blackberry, radish, beetroot	21
prawns, kataifi pastry, avocado tzatziki, northland honey	22

\*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)	36
thigh of chicken, heirloom tomato salad, lemon oil, white bean skordalia, capers	33
burnt eggplant, white raisins, pinenuts, tahini, cauliflower (v) (gf)	20
market fish waitstaff will advise	market price
rib eye of beef (500 gr+), creamed corn kritharaki, kefalograviera, fermented tomato	59
barbecued pig, peaches, dandelion, spiced honey, eggplant puree (gf) (df)	35

---

## sides

house chips, mountain oregano, lemon zest (v) (gf)	9
buttermilk pita from the grill (v)	8
seasonal vegetables prepared different ways	market price
salad of butter beans, crunchy allotment vegetables, pita bread croutons, feta	12

---

## desserts

loukoumades, blackberry, spiced sugar, vanilla ice-cream	15
galaktoboureko, strawberry variations, rosewater	15
seasonal dessert waitstaff will advise	market price