



lunch dishes

buttermilk pita breads, smoked hapuka roe taramasalata, beetroot pantzarosalata, house olives, sumac <i>creamy hapuka roe dip, beetroot and yoghurt sauce with walnuts</i>	16
barbecued kalamaria, inked eggplant, kalamata olive, paprika oil (gf)	19
lakerda of leigh market fish, ginger, dill, hung yoghurt (gf)	21
pork cheek, moussaka vinaigrette, house chips (gf)	20
roasted cauliflower, capers, pomegranate, sour cream vinaigrette (v) (gf)	21
shoulder of lamb kleftiko, tzatziki, pine nuts, lemon, carol's quince and fennel jelly (gf)	36
harissa-rubbed market fish, celery root skordalia, lime	market price

souvlakis

kofta of lamb, pepper tyrokafteri, sorrel <i>spiced lamb, burnt pepper and feta puree</i>	16
pulled shoulder of lamb, feta, house chips	20
barbecued thigh of chicken, ladolemono, iceberg lettuce, mayonnaise	19
burnt eggplant, white raisins, pinenuts, tahini, cauliflower (v) (gf)	18
daily souvlaki	market price

sides

house chips, mountain oregano, lemon zest (v) (gf)	9
buttermilk pita from the grill (v)	6
salad of lentils and coriander (v) (gf) (df)	9

desserts

loukoumades, nutella, honey, hazelnuts, coffee ice-cream	15
warm risogalo, satsuma mandarin, dark chocolate ice-cream (gf) <i>traditional rice pudding flavoured with vanilla bean and cinnamon</i>	15

*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.



smaller dishes

buttermilk pita breads, smoked hapuka roe taramasalata, beetroot pantzarosalata, house olives, sumac <i>creamy hapuka roe dip, beetroot and yoghurt sauce with walnuts</i>	16
kefalograviera, figs, northland honey (v) (gf) <i>pan-fried semi-hard sheep's milk cheese from cyprus</i>	14
house made hilopites, oxtail stifado, kefalotyri, jerusalem artichoke <i>handkerchiefs of house made greek pasta, oxtail and beef shin braise</i>	20
barbecued kalamaria, inked eggplant, kalamata olive, paprika oil (gf)	19
kofta of lamb, pepper tyrokafteri, sorrel (gf) <i>barbecued skewers of spiced lamb, burnt pepper and feta puree</i>	17
burnt eggplant, white raisins, pinenuts, tahini, cauliflower (v) (gf)	20
lakerda of leigh market fish, ginger, dill, hung yoghurt (gf)	21
pork cheek, moussaka vinaigrette (gf) (df)	16
prawns, kataifi pastry, tzatziki, northland honey	22

larger dishes

shoulder of lamb kleftiko, tzatziki, pine nuts, lemon, carol's quince and fennel jelly (gf)	36
thigh of chicken, spanakorizo of winter greens, kefalotyri (gf) <i>barbecued chicken thighs, greek risotto, semi hard sheep's milk cheese</i>	35
roasted cauliflower, capers, pomegranate, sour cream vinaigrette (v) (gf)	21
harissa-rubbed market fish, celery root skordalia, lime	market price
roasted pig, tamarillo, throuba olive, winter leaves (gf) (df)	34
barbecued rose veal, burnt cabbage, onion, chreno (gf) <i>grass-fed veal, savoy cabbage, fresh patamahoe horseradish</i>	40

sides

house chips, mountain oregano, lemon zest (v) (gf)	9
buttermilk pita from the grill (v)	6
seasonal vegetables prepared different ways	market price
salad of lentils and coriander (v) (gf) (df)	9

desserts

loukoumades, nutella, honey, hazelnuts, coffee ice-cream	15
warm risogalo, satsuma mandarin, dark chocolate ice-cream (gf) <i>traditional rice pudding flavoured with vanilla bean and cinnamon</i>	15
baklava, pistachio ice-cream, spiced syrup	15

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