

Dinner  
November  
Spring

## GUM BISTRO

*Cooked With Produce From*

The Falls Farm

Suncoast Fresh

Urban Valley Mushrooms

Rocky Point Aquaculture

Brisbane Valley Quail

Marrow Meats

Mick's Nuts

&

Avalon Florals

# GUM

|  |     |
|--|-----|
| Appellation oyster, lemon                              | 7ea |
| Riser sourdough & butter                               | 4ea |
| Crudites w' walnut, our miso                           | 12  |
| Brawn, cucumber, Vietnamese mint, fresh coriander seed | 16  |
| Heirloom tomatoes, marjoram, olive                     | 18  |
| Pipis & vongole, oyster mushroom, ginger, Thai basil   | 24  |
| Falls Farm vegetable gratin, mozzarella, basil         | 36  |
| Cobia, oyster cream, warrigal greens, lime leaf        | 52  |
| Brisbane Valley Quail, king & oyster mushroom          | 42  |
| Kangaroo loin au poivre, spinach, saltbush, tail       | 43  |
| Fried potatoes & aioli                                 | 14  |
| Leafy salad, anise hyssop & mustard dressing           | 10  |
| Comte, d'Affinois, muscatels, sourdough crisp          | 26  |
| Mango, lemon myrtle, meringue, sable                   | 16  |
| Date pudding, cardamom & black tea ice cream           | 18  |

~~ Thank you for dining with us ~~

*Please note card payments attract a 1.5% fee*