

GEMINI

Chefs Selection, including dessert	65pp
Oysters, mango mignonette	6ea
Toolunka Creek & Gordal mixed marinated olives* (GF)	10
Adi's spiced nuts (GF)	8
Panisse, pumpkin relish, mustard greens (GF)*	6ea
Potato and whey focaccia	5
Buttermilk ricotta (GF)	10
Braised greens, currants and pine nuts (GF)*	9
Baccala, marinated peppers (GF)	15
Persimmon, stracciatella, sesame (GF)	18
Villani Culatta, red kuri squash, ancho chilli and honey glaze	24
Pot roasted kohlrabi, cavolo nero, almond, olive & caper dressing (GF)*	28
Spatchcock, charred corn, poblano salsa, parmesan custard, rocket (GF)	35
Fries, roast garlic aioli* (GF)	12
Remi's Patch leaves chardonnay vinaigrette* (GF)	12
Gemini cheesecake	18