

# Good Food, Gilbert

4pm-10pm (Sunday 9pm)

let us feed you \$75

not available outside - sorry

## small

bbq broccolini, sunflower tarator, fermented chili & garlic, lemon	\$22
charred sweetcorn, buffalo curd, chimichurri, cassava crackers	\$22
roast eggplant, whipped tahini, crunchy herb salad	\$21
berber spiced cauliflower, almond puree, burnt onions, herbs	\$23
seaweed cured barramundi sashimi, ponzu, orange gel, candied zest	\$24
beef tartare, smoked yolk jam, washed onions, toast	\$23

## large

murray cod fillet, zucchini caponata, wilted greens	\$39
1/2 roast chicken, black barley tabbouli, charred lemon	\$38
lamb shoulder, heirloom tomato & anchovy sauce, skordalia	\$38
black angus sirloin, shoestring fries, café de goodwood butter	\$42

## sides

gem lettuce, green goddess dressing, spiced pistachios	\$15
crispy chat potatoes, salt bush & vinegar salt	\$15

## desserts

white chocolate cheesecake, roast cherry compote, pistachio halva crumb	\$16
GG's snickers, dark chocolate ganache, praline ice cream, peanut brittle shards	\$16
apple & raisin strudel, warm custard, vanilla ice cream	\$16
cheese from near & far, fruit paste, crackers	\$25

*Our dishes may contain allergens, please inform us of any dietary requirements and food allergies before ordering.*

*Good Gilbert acknowledges the land that we meet on today is the unceded traditional lands of the Kurna people and pay respect to their custodianship, culture and practises. We also acknowledge and pay respect to the cultural authority of first nations peoples visiting from other areas of South Australia & Australia. Good Gilbert is committed to ethically sourced produce that reflects seasonal change and quality.*