

DINNER

three course \$95 / four course \$110

TO START

Fresh ricotta with raw & preserved vegetables
Scorched grass fed beef with sprouted grains, grilled melon & okra
Poached squid with shiso, pomelo & warrigal green
Grilled pippies with salted shiitake mushroom & pigs ear

ENTRÉE

Hot smoked spanish mackerel with sour tomato, curry leaf & beef fat
Coal roasted fish with fingerlime, native pepper & watercress
Steamed pork jowl with preserved paw paw, ginger & peanut
Parsnip with black garlic & pumpkin seed

MAIN

Paper bark grilled fish with sugarloaf cabbage, wattleseed & seaweed
Caramelised pork neck with grilled cucumber, horseradish & brown onion
Rye roasted sweet potato with garlic & almond
Coal roasted chicken breast & tamarillo with
oyster mushroom & brown sauce, *serves two*
Glazed lamb with celeriac & roasted fennel

DESSERT

Stone fruit tart with caramelised white chocolate
Jackfruit with native tamarind, macadamia & myrtle
Blood plum with beetroot, blackberry & caramelised goats milk
Lychee sorbet with roast almond & malted rye

Paper Daisy

