

LUNCH

two course \$75 / three course \$95

ENTRÉE

Fresh ricotta with raw & preserved vegetables
Hot smoked spanish mackerel with sour tomato, curry leaf & beef fat
Coal roasted fish with fingerlime, native pepper & watercress
Steamed pork jowl with ginger, preserved paw paw & peanut
Pippies steamed in sake with buckwheat macaroni
Green rice crumbed prawns with chilli & ginger pickle salad

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
Grilled wagyu rump with tomatillo, shiso & burnt shallot

DESSERT

Stone fruit tart with caramelised white chocolate & anise
Jackfruit with native tamarind, macadamia & myrtle
Blood plum with beetroot, blackberry & caramelised goats milk
Grilled pineapple sorbet with lemon myrtle meringue & milk
Lychee sorbet with roast almond & malted rye
Locally produced cheeses with toasted rye bread & grilled fruit

Paper Daisy

