

# LUNCH

*two course \$75 / three course \$95 / four course \$110*

## TO START

Natural oysters with bonito jelly, lime leaf oil & pepper  
Raw fish marinated in pandanus vinegar with bunya nut & horseradish  
Gourds & squash with peanut miso & preserved citrus  
Scorched kangaroo with bamboo shoot, ginger & smoked mussel

## ENTRÉE

Roasted tomato & kelp tart with fresh goats curd *\*Allow 20 minutes*  
Coal roasted fish with fennel, curry leaf & finger lime  
Grilled octopus with borlotti bean, tomatillo & smoked peppers  
Green rice crumbed prawns with chilli & ginger pickle salad

## MAIN

Glazed fish grilled in cabbage leaf with bay lobster butter & radishes  
Buttermilk brined chicken with cucumbers, dill & pine nut  
Grilled eggplant with cardamom, grape & basil  
Grilled wagyu with mustard leaf, chickpea & onion

## DESSERT

Grilled mango with strawberry gum parfait, macadamia milk & finger lime  
Grilled fig sorbet with fresh coconut cream, anise & buckwheat  
Fresh grapes & cucumbers with lemon basil & goats curd whey sorbet  
Locally produced cheeses with sprouted rye crackers & preserved fruit

# DINNER

*three course \$95 / four course \$110*

## TO START

Smoked beetroot & watermelon with ricotta  
Scallops marinated in buttermilk with asparagus pea & moonfish ham  
Cucumbers with smoked almond, spanner crab & anise myrtle  
Raw fish marinated in riberry vinegar & dulse

## ENTRÉE

Whipped borlotti beans with roasted turnips, basil & preserved citrus  
Coal roasted fish with fennel, curry leaf & finger lime  
Hot smoked spanish mackerel with preserved mushrooms, egg yolk & prawn oil  
Macadamia noodles with scampi caviar & kelp oil

## MAIN

Kelp roasted fish with artichoke, onion & wild greens  
Aged pork loin with pear, shiso & kohlrabi  
BBQ sweet potato with chickpea, endive & mustard  
Glazed lamb with yellow pea miso, almond & cauliflower

## DESSERT

Grilled pineapple with cinnamon myrtle ice cream & caramelised milk  
Chamomile granita with almond & peach leaf sorbet & fresh lychee  
Grilled sweet corn with carob & blackberry  
Bunya nuts with honey, caramelised white chocolate & blueberry

Paper Daisy

