

LUNCH

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

TO START

Natural oysters with whey & sea lettuce
Raw fish marinated in pandanus vinegar with bunya nut & horseradish
Gourds & squash with peanut miso & preserved citrus
Scorched kangaroo with snow peas, ginger & smoked mussels

ENTRÉE

Smoked beetroot with farro, shiso & Davidson plum
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

Grilled fish glazed with pickled kelp, lemon & pepper
Buttermilk brined chicken with pine nut, cucumber & dill
Grilled eggplant with cardamom, grape & basil
Grilled wagyu with mustard leaf, chickpea & onion

DESSERT

Spent beer grain ice cream with orange, pecan & caramelised banana
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 cracker & preserved fruit

DINNER

three course \$95 / four course \$110

TO START

Pickled & raw cauliflower with pine nut & dulse
Scallops marinated in buttermilk with asparagus pea & moonfish ham
Cucumbers with smoked almond, spanner crab & anise myrtle
Raw fish marinated in lemon aspen juice with macadamia milk

ENTRÉE

Roasted turnips with nashi pear, chick pea & preserved citrus
Coal roasted fish with fennel, curry leaf & finger lime
Hot smoked mackerel with eggplant, gourd & calamondin lime
Dried prawn noodles with tomato & bottarga

MAIN

Paperbark roasted fish with pippies, potato & kelp
Aged pork loin with smoked carrot, davidson plum & black garlic
BBQ sweet potato with tamarillo ketchup & mustard leaf
Glazed lamb with yellow pea miso, almond & squash

DESSERT

Grilled pineapple granita with cinnamon myrtle custard & caramelised milk
Persimmon sorbet with peach leaf, almond milk & grilled jackfruit
Grilled sweet corn with carob, blueberry & popcorn
Fresh melons with goat's curd parfait & strawberry gum

Paper Daisy

