

LUNCH

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

TO START

Natural oysters with whey & sea lettuce
Salted raw fish with pomelo, endive & bottarga
Smoked zucchini tartare style with almonds & sprouts
Scorched kangaroo with bunya nuts, lettuce heart & smoked mussels

ENTRÉE

Smoked beetroot with farro, shiso & davidson plum
Coal roasted fish with macadamia milk, finger lime & curry leaf
Grilled octopus & corn with prawn oil, holy basil & yuzu
Green rice crumbed prawns with chilli & ginger pickle salad

MAIN

Grilled fish glazed with pickled kelp served with gourds & parsley
Ash dough roasted chicken with cavolo nero, onion & pine nut
Sweet potato tart with persimmon, hazelnut & yeast
Grilled wagyu with paperbark roasted mushrooms & potatoes
Served at 110g per serve, increase to 180g \$12 supplement

DESSERT

Spent beer grain ice cream with orange, pecan & caramelised banana
Grilled fig sorbet with coconut milk & fig leaf
Passion fruit ice cream with fresh cream cheese & anise myrtle meringue
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 grilled with yuzu leaf, mustard leaf & curry leaf
Cucumbers with holy basil, sea urchin dressing & calamondin
Raw fish marinated in lemon aspen juice with roasted bone dressing

ENTRÉE

Roasted turnips with nashi pear, chick pea & preserved citrus
Coal roasted fish with macadamia milk, finger lime & curry leaf
Hot smoked mackerel with pomelo, roasted radishes & bunya nuts
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 pumpkin with braised pumpkin seeds & pickled garlic
Glazed lamb with yellow pea miso, almond & squash

DESSERT

Blue pea flower granita with pandan leaf curd, blue berry & lemon
Persimmon sorbet with peach leaf, almond milk & grilled jackfruit
Caramelised apple sheets with grilled fennel custard & white chocolate
Fresh melons with strawberry gum meringue, lemon basil & milk ice cream

Paper Daisy

