

DINNER

three course \$95 / four course \$110

TO START

Kohlrabi with nashi pear, almond & native pepper
Squid grilled with yuzu leaf, mustard leaf & curry leaf
Sand crab with squash, calamondin lime & chickpea
Raw fish marinated in lemon aspen juice with roasted bone dressing

ENTRÉE

Coal roasted carrots with persimmon & macadamia miso
Coal roasted fish with macadamia milk, finger lime & cucumbers
Hot smoked mackerel with pomelo, roasted radishes & bunya nuts
Smoked cornmeal macaroni with bottarga & sour onion

MAIN

Paperbark roasted fish with sugarloaf, potato & kelp
Ash dough roasted chicken with fig leaf, pine nut & onion
BBQ pumpkin with braised pumpkin seeds & pickled garlic
Glazed lamb with fresh peas, dried peas & basil

DESSERT

Blue pea flower granita with pandan leaf curd, blue berry & lemon
Custard apple custard tart with caramelised coconut milk & buckwheat
Caramelised apple sheets with grilled fennel custard & white chocolate
Coal roasted mandarin ice cream with ginger meringue & roasted rye grain

LUNCH

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

APPETISERS

Natural oysters with rangpur lime, pepper & kelp
Salted raw fish with pomelo, endive & sea lettuce
Smoked zucchini tartare style with almonds & sprouts
Whipped mullet roe with raw & preserved vegetables

ENTRÉE

Smoked rockmelon with swede, pickled pumpkin & pepita
Coal roasted fish with macadamia milk, finger lime & cucumbers
Grilled octopus with tamarillo ketchup, greens & speck
Green rice crumbed prawns with chilli & ginger pickle salad

MAIN

Grilled fish glazed with pickled kelp served with buttered greens & turnips
Pork neck glazed with charred mandarin, cinnamon myrtle & mustard leaf
Sweet potato & persimmon tart with hazelnut & yeast sauce
Grilled wagyu with paperbark roasted mushrooms & potatoes
Served at 110g per serve, increase to 180g \$12 supplement

DESSERT

Spent beer grain ice cream with pecans, roasted pear & fennel
Feijoa sorbet with frozen avocado, macadamia praline & finger lime
Passion fruit ice cream with fresh cream cheese & anise myrtle meringue
Locally produced cheeses with sprouted rye cracker & preserved fruit

Paper Daisy

