

# BREAKFAST

*\$55 includes beverages.*

*Additional breakfast plate - \$24*

Coconut & chia pudding with honey, mint & berries

Macadamia muesli with yoghurt, milk & fruit

Hot smoked fish with scrambled eggs, rye bread & cultured cream

Fresh beans & peas with cauliflower, almond, kale & fetta

Soft eggs with grains, ham, cheese & mushroom

Toad in the hole, fried sourdough & egg with  
lonza, tomatoes, fresh mozzarella, basil & olive

Sobrasada with peppers, tomatoes, beans, fried egg, smoked bacon & sourdough

Kefir pancakes with macadamia cream, passionfruit & berries

Whole wheat crumpets with grilled banana, ricotta, honey & peanuts

## EXTRAS

Smoked bacon, avocado, fetta & herbs, eggs,  
roasted beans, mushrooms

## BEVERAGES

Please ask your waiter for today's selection of juice

Madura tea & Barista made coffee

# LUNCH

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

## APPETISERS

Pickled octopus with tomatillo, watercress & albacore 'nduja  
Salted raw fish seasoned with pickled pepper, longan & shiso  
Smoked zucchini with pine nut cheese & black garlic  
Cows milk curd with golden beetroot, stone fruit & bottarga

## ENTRÉE

Coal roasted fish served with lemon, cucumber & brown butter  
Tomatoes glazed in crab stock with sprouted grains & curry leaf  
Green rice crumbed prawns with chilli & ginger pickle salad  
Macaroni with walnuts, capers, sage & toasted yeast

## MAIN

Fish grilled on pandan leaf with cabbage, cashew nut & toasted lemon grass  
Glazed pork with smoked eggplant, lemon balm & beans  
Ash roasted pumpkin with seed miso, preserved citrus & chicory  
Wagyu cooked in fennel ash with bay leaf oil, lettuces & chickpea

## DESSERT

Spent beer grain sponge with fresh marscapone, wattleseed & grilled orange  
Macadamia & black sapote tart with sweet miso cream  
Chrysanthemum leaf ice cream with fresh berries, jelly & granita  
Locally produced cheeses with bread crackers, honeycomb & preserved apple

# LUNCH SHARE MENU

*\$110 per person  
for groups of 8-12 guests*

## APPETISERS

Cows milk curd with golden beetroot, stone fruit & bottarga  
Coal roasted fish served with lemon, cucumber & brown butter  
Green rice crumbed prawns with chilli & ginger pickle salad

## MAINS

Fish grilled on pandan leaf with cabbage,  
cashew nut & toasted lemon grass  
Ash roasted pumpkin with seed miso, preserved citrus & chicory  
Wagyu cooked in fennel ash with bay leaf oil, lettuces & chickpea

## DESSERT

Spent beer grain sponge with fresh mascarpone,  
wattleseed & grilled orange

# DINNER

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

## TO START

Squash with preserved lemon, macadamia miso & mustard leaf

Steamed pippies with lemon aspen juice & pine nuts

Pickled octopus with tomatillo, watercress & albacore 'nduja

Salted raw fish seasoned with pickled pepper, longan & shiso

## ENTRÉE

Roasted radishes with olive, orange & basil

Coal roasted fish served with lemon, cucumber & brown butter

Turnips cooked in oyster butter with sorrel & sunflower seeds

Wholemeal noodles with grilled squid, sour tomato & roasted kelp

## MAIN

Paperbark roasted fish with zucchini, onion & almond

Crumbed cauliflower with braised chicken wings, mushroom & salted cucumbers

Romanesco with green romesco & pistachio

Glazed lamb with chickpeas, cabbage & capers

## DESSERT

Spent beer grain sponge with fresh mascarpone, wattleseed & grilled orange

Chewy pineapple with almond milk sorbet & pineapple caramel

French toast glazed with bees wax served with  
preserved apple & shaved cheese

Strawberry & strawberry gum with riberry, yoghurt sorbet & meringue

# DINNER SHARE MENU

*\$110 per person  
for groups of 8-12 guests*

## TO START

Squash with preserved lemon, macadamia miso & mustard leaf  
Pickled octopus with tomatillo, watercress & albacore 'nduja

## ENTRÉE

Coal roasted fish served with lemon, cucumber & brown butter  
Whole meal noodles with grilled squid, sour tomato & roasted kelp

## MAIN

Paperbark roasted fish with zucchini, onion & almond  
Glazed lamb with chickpeas, cabbage & capers

## DESSERT

Strawberry & strawberry gum with riberry,  
yoghurt sorbet & meringue

# VEGAN MENU

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

## APPETISERS

Smoked zucchini with pine nut cheese & black garlic  
Squash with preserved lemon, macadamia miso & mustard leaf

## ENTRÉE

Macaroni with walnuts, capers, sage & toasted yeast  
Roasted radishes with olive, orange & basil

## MAIN

Grilled romanesco with pistachio & green romesco sauce  
Ash roasted pumpkin with seed miso, preserved citrus & chicory

## DESSERT

Macadamia & black sapote tart with sweet miso cream  
Chewy pineapple with almond milk sorbet & pineapple caramel

Amex accepted with 1.9% surcharge. Visa & MasterCard surcharge 0.8%.

Paper Daisy

