

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 preserved citrus, fresh fennel & melon
Fresh radish with peaches, basil & black garlic
Mozzarella with smoked zucchini, anchovy & almond

ENTRÉE

Coal roasted fish served with lemon, cucumber & brown butter
Pipis with sour tomato, lardo & school prawn sauce
Green rice crumbed prawns with chilli & ginger pickle salad
Macaroni with walnuts, capers, sage & toasted yeast

MAIN

Fish grilled on pandan leaf with grilled squash, green papaya & sunflower seeds
Glazed pork with wombok, ginger, peanut & kafir lime
Smoked & crumbed eggplant with romesco sauce & pickled shallot
Wagyu cooked in ash with radicchio, davidson plum & daikon

DESSERT

Stone fruit & almond cake with caramelised white chocolate
Sapote sorbet with mango, buckwheat & coconut
Fig leaf ice cream with strawberry gum meringue & strawberries
Locally produced cheeses with bread crackers, honeycomb & figs

LUNCH SET MENU

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

APPETISERS

Mozzarella with smoked zucchini, anchovy & almond
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 grilled squash,
green papaya & sunflower seeds
Smoked & crumbed eggplant with romesco sauce & pickled shallot
Wagyu cooked in ash with radicchio, davidson plum & daikon

DESSERT

Stone fruit & almond cake with
caramelised white chocolate

DINNER

three course \$95 / four course \$110

TO START

Smoked pumpkin tartar style with fried seeds, capers & miso
Mozzarella with smoked zucchini, anchovy & almond
Pickled octopus with tomatillo, watercress & albacore 'nduja
Salted raw fish seasoned with preserved citrus, fresh fennel & melons

ENTRÉE

Glazed beetroot with davidson plum, macadamia miso & olive
Coal roasted fish served with lemon, cucumber & brown butter
Scorched kangaroo with smoked eggplant, green peppers & bonito dressing
Whole meal noodles with grilled squid, sour tomato & roasted kelp

MAIN

Paperbark roasted fish with squash, fennel & sorrel
Crumbed cauliflower with braised chicken wings,
mushroom & pickled cucumbers
Pan roasted celeriac with salted mushroom, sour onion & rye koji
Glazed lamb with cumin, turnips & chickpea

DESSERT

Steamed beer grain sponge with fresh
soft cheese, wattleseed & grilled orange jelly
Blue pea flower granita with lychee sorbet, pandan & almond
Locally produced cheeses with bread crackers, honeycomb & figs
Fig leaf ice cream with strawberry gum meringue & strawberries

DINNER SET MENU

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

TO START

Mozzarella with smoked zucchini, anchovy & almond
Pickled octopus with tomatillo, watercress & albacore 'nduja

ENTRÉE

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

MAIN

Paperbark roasted fish with squash, fennel & sorrel
Glazed lamb with cumin, turnips & chickpea

DESSERT

Steamed beer grain sponge with fresh soft cheese,
wattleseed & grilled orange jelly

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

VEGAN MENU

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

APPETISERS

Fresh radish with peaches, basil & black garlic
Smoked pumpkin tartar style with fried seeds, capers & miso

ENTRÉE

Macaroni with walnuts, capers, sage & toasted yeast
Glazed beetroot with davidson plum, macadamia miso & olive

MAIN

Smoked & crumbed eggplant with romesco sauce & pickled shallot
Pan roasted celeriac with salted mushroom, sour onion & rye koji

DESSERT

Sapote sorbet with mango, buckwheat & coconut
Blue pea flower granita with lychee sorbet, pandan & almond

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Paper Daisy

