

LUNCH

110 PER PERSON

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ENTRÉE

Raw & roasted zucchini with sunflower seeds, lemon & garlic

Coal roasted fish served with finger lime & spanner crab butter

Green rice crumbed prawns with chilli & ginger pickle salad

MAINS

Fish grilled on pandan leaf with grilled squash, green papaya & pepita

Glazed pork chop with lime, peanut & cucumber

Smoked & crumbed eggplant with romesco sauce & basil

Glazed lamb with cumin, turnips & chickpea

SIDES

Radicchio lettuce with orange & fennel

Parsnip with yoghurt & mint

DESSERT

Citrus & olive oil tart with buttermilk sorbet

DINNER

110 PER PERSON

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STARTERS

Stone fruit & squash salad with almond milk & anise dressing

Coal roasted fish served with finger lime & spanner crab butter

Pipis with sour tomato, lardo & school prawn sauce

MAINS

Paperbark roasted fish with sugarloaf, potato & kelp

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

Fig & buckwheat pudding with spent beer
grain ice cream & caramelised honey

Paper Daisy

