

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

ENTRÉE

| | |
|---|----|
| Salted raw fish seasoned with preserved citrus, fresh fennel & melons | 20 |
| Raw & roasted zucchini with sunflower seeds, lemon & garlic | 18 |
| Coal roasted fish served with finger lime & spanner crab butter | 28 |
| Pipis with peppers, lardo & school prawn sauce | 26 |
| Green rice crumbed prawns with chilli & ginger pickle salad | 30 |
| Macaroni with walnuts, capers, sage & toasted yeast | 21 |

MAINS

- Complemented with our side of the day -

| | |
|--|----|
| Fish grilled on pandan leaf with grilled squash, green papaya & pepita | 44 |
| Glazed pork chop with lime, peanut & cucumber | 46 |
| Smoked & crumbed eggplant with romesco sauce & basil | 36 |
| Wagyu cooked in ash with endive, pine nut & smoked shallot | 48 |
| Glazed lamb with cumin, turnips & chickpea | 46 |
| Bucatini with grilled octopus, sobrasada & sour tomato | 42 |

DESSERT

| | |
|---|----|
| Citrus & olive oil tart with buttermilk sorbet | 16 |
| Sapote sorbet with mango, buckwheat & coconut | 16 |
| Fig leaf ice cream with strawberry gum meringue & strawberries | 16 |
| Ducasse banana with scorched pecans, ginger & sourdough starter ice cream | 16 |
| Jackfruit with almond custard & passion fruit ice cream | 16 |
| Locally produced cheeses with bread, crackers, honeycomb & figs | 22 |

LUNCH SET MENU

110 PER PERSON

—

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

ENTRÉE

| | |
|---|----|
| Salted raw fish seasoned with preserved citrus, fresh fennel & melons | 20 |
| Stone fruit & squash salad with almond milk & anise dressing | 18 |
| Coal roasted fish served with finger lime & spanner crab butter | 28 |
| Pipis with sour tomato, lardo & school prawn sauce | 26 |
| Green rice crumbed prawns with chilli & ginger pickle salad | 30 |
| Macaroni with walnuts, capers, sage & toasted yeast | 21 |

MAINS

- *Complemented with our side of the day* -

| | |
|--|----|
| Paperbark roasted fish with sugarloaf, potato & kelp | 44 |
| Crumbed cauliflower with braised chicken wings, mushroom & pickled cucumbers | 40 |
| Pan roasted celeriac with salted mushroom, sour onion & rye koji | 36 |
| Wagyu cooked in ash with endive, pine nut & smoked shallot | 48 |
| Glazed lamb with cumin, turnips & chickpea | 46 |
| Bucatini with grilled octopus, sobrasada & sour tomato | 42 |

DESSERT

| | |
|---|----|
| Fig & buckwheat pudding with spent beer grain ice cream & caramelised honey | 16 |
| Plums with hazelnut, cocoa & plum kernel sorbet | 16 |
| Fig leaf ice cream with strawberry gum meringue & strawberries | 16 |
| Ducasse banana with scorched pecans, ginger & sourdough starter ice cream | 16 |
| Jackfruit with almond custard & passion fruit ice cream | 16 |
| Locally produced cheeses with bread, crackers, honeycomb & figs | 22 |

DINNER SET MENU

110 PER PERSON

—

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

