

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

M E N U

TO START

- Sourdough with house butter 4
- Natural oysters, fennel and citrus mignonette 5
- Grilled wagyu and rosemary skewer 7.5
- Autumn vegetables and greens, sour apple cream 14

ENTRÉE

- Coal roasted leek, myrtle sabayon, trout caviar 23
- Salted kangaroo, blue conga, saltbush, macadamia 25
- Baby cucumber, stracciatella, pepita and basil 18
- Lightly cured fish, green apple, grapefruit 23
- King prawn spaghettini, bush tomato, nasturtium 27
- Spicy clam casarecce, cimi di rapa, mullet roe 25

MAIN

- Complemented with our side of the day -

- Coal roasted broccoli, sunflower seeds, green olive 32
- Lamb shoulder, chickpea, cumin, turnip 44
- Glazed fish, pine nuts, papaya, grilled squash 42
- Wagyu cooked in ash, mushrooms, sweet onion 45
- Grilled lettuce and charcoal chicken, tarragon, duck yolk 39
- Fish to share, roasted in paperbark
with sugarloaf cabbage and sea herbs 82

DESSERT

Lemon aspen and macadamia tart,
weet-bix ice cream 16

Coconut ash cannoli,
pineapple, river min 17

Ducasse banana, pecans,
ginger ice cream 16

Fig leaf ice cream, strawberry gum
meringue, strawberries 17

Australian cheeses, honeycomb,
saltbush cracker 24

SET MENU

110 PER PERSON

TO START

Sourdough with house butter
Natural oysters, fennel and citrus mignonette
Autumn vegetables and greens, sour apple cream

ENTRÉE

Lightly cured fish, green apple, grapefruit
Salted kangaroo, blue conga, saltbush, macadamia
Spicy Clam casarecce, cimi di rapa, mullet roe

MAIN

- Complemented with our side of the day -
Lamb shoulder, chickpea, cumin, turnip
Coal roasted broccoli, sunflower seeds, green olive
Fish to share, roasted in paperbark with
sugarloaf cabbage and sea herbs

DESSERT

Ducasse banana, pecans, ginger ice cream
Coconut ash cannoli, pineapple, river mint
Australian cheeses, honeycomb, saltbush cracker

VEGAN MENU

TO START

- Sourdough with nut butter 4
Grilled squash and rosemary skewer 5.5
Autumn vegetables and greens, macadamia cream 15

ENTRÉE

- Coal roasted leek, lemon myrtle, finger lime 23
Salted beetroot, blue conga, saltbush, macadamia 22
Baby cucumber, pepita and basil salad 16

MAIN

- Complemented with our side of the day -

- Coal roasted broccoli, sunflower seeds, green olive 32
Sugarloaf cooked in ash, mushrooms, sweet onion 32

DESSERT

- Coconut, pineapple, lime and river mint 18
Davidson Plums, hazelnut, cocoa, plumb kernel sorbet 16

Paper Daisy

