

# M E N U

## TO START

- Rye sourdough, cultured butter 4 per person  
Rock oysters, fennel and citrus mignonette 5  
Grilled wagyu and rosemary skewer 7.5  
Toasted corn, sorrel and buckwheat crisp 5.5

## ENTRÉE

- Coal roasted leek, myrtle sabayon, trout caviar 23  
Salted kangaroo, blue congo, saltbush, macadamia 25  
Baby cucumber, stracciatella, pepita and basil 18  
Spanner crab, toasted walnut, kohlrabi, lime 23  
Tiger prawn & bush tomato spaghetti 33  
Currie county pipi and grilled tongue  
casarecce, garden herb broth 24

## MAIN

*- Complemented with our side of the day -*

- Grilled lettuce and charcoal chicken, tarragon, duck yolk 39  
Pork collar, white bean, sour plum, red cabbage 44  
Coal roasted broccoli, sunflower seeds, green olive 32  
Glazed fish, roasted turnup, buttermilk, mint 42  
Wagyu cooked in ash, wild mushrooms, sweet onion 46  
Fish baked in local kelp to share, Meyer lemon, coastal herbs 86

# DESSERT

Lemon aspen, macadamia  
and weet-bix tart 16

Coconut ash cannoli,  
pineapple, river mint 17

Baked apple and almond cake,  
anise myrtle, fromage blanc 16

Blackberries, rhubarb and lemon thyme cream,  
strawberry gum meringue 17

Australian cheeses, honeycomb,  
saltbush cracker 24

# VEGAN MENU

## TO START

- Rye sourdough with nut butter 4 per person  
Grilled squash and rosemary skewer 5.5  
Toasted corn, sorrel and buckwheat crisp 5.5

## ENTRÉE

- Coal roasted leek, lemon myrtle, finger lime 23  
Salted beetroot, blue congo, 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, cocoa, almond sorbet 16

# SET MENU

110 PER PERSON

## TO START

Rye sourdough and cultured butter  
Natural oysters, fennel and citrus mignonette  
Toasted corn, sorrel and buckwheat crisp

## ENTRÉE

Coal roasted leek, myrtle sabayon, trout caviar  
Salted kangaroo, blue congo, saltbush, macadamia  
Baby cucumber, stracciatella, pepita and basil

## MAIN

- *Complemented with our side of the day* -

Pork collar, white bean, sour plum, red cabbage  
Coal roasted broccoli, sunflower seeds, green olive  
Fish baked in local kelp to share, Meyer lemon, coastal herbs

## DESSERT

Blackberries, rhubarb and lemon thyme cream,  
strawberry gum meringue  
Coconut ash cannoli, pineapple, river mint  
Australian cheeses, honeycomb, saltbush cracker

# Paper Daisy

