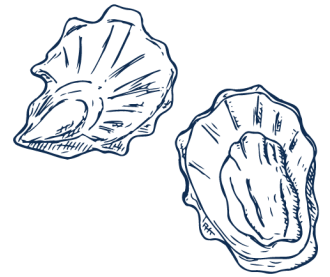


Paper Daisy



SNACKS TO START

Rock oyster	6
Rye sourdough, wattleseed butter	5
Olasagasti anchovies & toast	6
Sicilian olives	5
30g black caviar tin, buckwheat blini	125
LP's salami & pickles	14

ENTRÉE

Daily crudo, white soy, bunya caper, lime
Jamon Iberico de Bellota, mozzarella, summer melon
Kipfler potato, bottarga, stracciatella, wild fennel
Ballina king prawns, lemon, red miso & XO butter
Steak tartare, anchovy, tarragon, potato chips
Grilled gem lettuce, green romesco, parmesan, sour cream

MAIN

Dry-aged pork chop, bitter leaves, nduja butter
Coal roasted fish, trout roe & chive butter sauce
Barbecued octopus, mozzarella, harissa, broad leaf rocket
Wagyu, peppercorn mustard, horseradish
Whole roast cornfed chicken to share
Jerusalem artichoke, grilled leaves, dill, buffalo curd
Ricotta cappelletti, mushroom, alpine style cheese

ADDITIONAL SIDES

Coopers Shoot tomatoes	13
Garden leaves	14
French fries, herb salt	14



Music curated by DJ Niki Dé Saint for Halcyon House

Amex accepted with 1.9% surcharge. Visa & MasterCard surcharge 0.8%.
Please note a 10% surcharge applies on Sundays and 15% on public holidays.