

# Paperi Daisy



## EASTER SUNDAY LUNCH 2024

Ciabatta, frantoio olive oil

Spiced green olives

Fava bean, Bunya red caper leaf

Rock oyster, escabeche vinegarette

Yamba squid, choko, coconut, chilli

Grilled Ballina king prawn, pine mushrooms

Coopers Shoot tomato, radish, avocado, crème fraiche

Coal roasted dry aged lamb leg, native thyme

Bilambil heirloom peppers & zucchini, pesto trapanese

Dutch cream potatoes, lemon

Pink autumn fruits, Geraldton wax ice

Capricorn goat brie, plum jam



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.