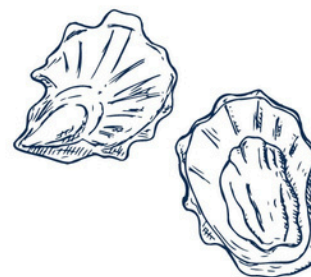


Paperi Daisy



SAMPLE MENU. SUBJECT TO CHANGE

SNACKS TO START

Pacific oyster, escabeche mignonette	6
Ortiz anchovies & toast	37
Mt. Zero olives	15
Salami & pickles	14

TWO COURSES 85

ENTRÉE

Gold Coast yellow fin tuna crudo, starfruit, calamansi lime, mitsuba
Cudgen soft shell bay lobster, cape gooseberry, cucumber, macadamia
Grilled Fremantle octopus, kipfler potato, leek, black garlic
Bilambil zucchini farfalle, bottarga, meyer lemon, chilli
Ballina pipi spaghetti, Bunya Red Farm capers, wilted greens, chilli

MAIN

Local Spanish mackerel, zucchini, tomato, almond, mint
Young Queensland groper, cos, radish, pea, brown rice vinegar butter
Dry aged pork chop, persimmon, bitter leaves, 'Oak Blue' cheese
Coal-roasted chicken, warm fig, macadamia, olive & caper
Wagyu flank MB8+, poblano chilli, potato confit, whey & mustard

SIDES

Choose a shared side dish

Coopers Shoot tomatoes
Garden leaves
French fries, herb salt

Additional sides 14



Music curated by DJ Niki Dé Saint for Halcyon House

Amex accepted with 1.9% surcharge. Visa & MasterCard surcharge 1.25%.
Please note a 10% surcharge applies on Sundays and 15% on public holidays.