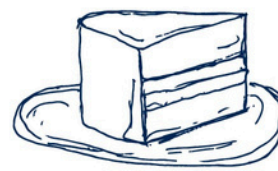


# Paper Daisy



## DESSERT

Flourless chocolate cake, native raspberry, mascarpone cream	18
Halcyon spice, lime, coconut, pineapple sherbert	18
Husk Signature rum & smoked grape parfait, chocolate	18

Oak blue, Berry Creek, Gippsland, Vic

Gorgonzola style, leatherwood honey, sorghum & mugwort crackers	15
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Bay of Fires Cheddar, St Helens, Tas

12+ months cloth bound, persimmon, sorghum & mugwort crackers	15
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## DIGESTIF

Café Zacapa <i>Buttered Ron Zacapa, crème de cacao, espresso, white chocolate</i>	26
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Fancy Rob Roy <i>Talisker port ruighe, Del Professore Rosso vermouth, bitters</i>	35
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Last Word <i>Tanqueray Gin, Green Chartreuse</i>	20
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Strawberry Cheesecake <i>Hartshorn sheep whey vodka, biscuit, cream cheese</i>	21
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Amaretto Sour <i>Dissaronno, lemon, whites</i>	23
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Sazerac <i>Rittenhouse rye whisky, Hennessy VSOP, Peychaud's Bitters, absinthe</i>	28
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Amaro Montenegro	12
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## SWEET AND FORTIFIED BY THE GLASS

2022 Frogmore Creek Iced Riesling <i>Cambridge, TAS</i>	16
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2017 Rockford 'PW Mayflower' Cane Cut Semillon Barossa Valley, SA	21
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2000 Seppeltsfield 'Papa' 21 Year Old Tawny Port <i>Seppeltsfield, SA</i>	22
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NV Vallado 10 Year Old Tawny Port <i>Duoro, Portugal</i>	23
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## TEA AND COFFEE

Allpress coffee	6
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Byron Bay Tea selection	7
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Affogato	13
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Affogato with Frangelico, Amaretto or Baileys	23
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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 weekends and 15% on public holidays.