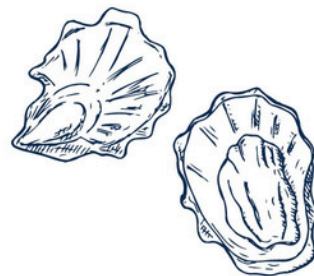


Paperi Daisy



SNACKS TO START

Rock oyster, escabeche mignonette	7
Mt. Zero olives	15
Salami & pickles	17
Oscietra Ars Italica caviar 10g	85
Oscietra Ars Italica caviar 10g & glass of champagne	115
Oscietra Gold caviar 30g, crisps, creme fraiche, chive	295

ENTRÉE

Local yellowfin tuna crudo, pistachio, ruby grapefruit, mitsuba
South Australian wild kangaroo tartare, eggplant, beets, chick pea, Aleppo
Grilled Fremantle octopus, Bilambil potato, leek, black garlic
Eggplant & pecan manti, Bilambil pepper, yogurt, brown butter
Goolwa pipi spaghetti, capers, wilted greens, poblano

MAIN

Local Hiramasa kingfish, cos, radish, pea, brown rice vinegar butter
Local mahi mahi, heirloom tomato, almond, mint, basil
Hunter Valley venison, oyster mushroom, spring onion, ricotta garrum
Grimaud duck breast, warm cherries, pickled cucumber, green almond, shiso
WX Rangers Valley Wagyu flank MB5+, poblano pepper, potato confit, whey & mustard
Stock Yard chuck tail flap MB8+ 25

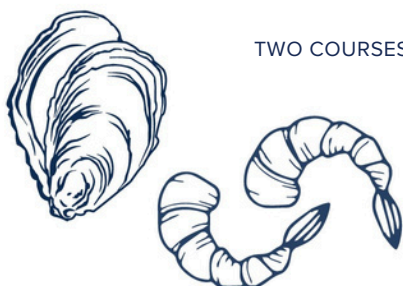
CHOOSE YOUR SHARED SIDE DISH

Garden salad
Snow peas & sugar snaps, smoked labneh, horseradish
Bilambil eggplant, sunflower miso, herbs
Fries, oregano & caper salt

ADDITIONAL SIDES

14

TWO COURSES 85



Executive Chef, Andrew Milford

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.