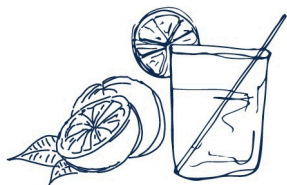


# Paper Daisy



## EVENING BAR MENU

Oscietra Ars Italica caviar 10g	85
Oscietra Ars Italica caviar 30g, crisps, crème fraiche, chive	295
Sourdough, macadamia nut butter	6
Rock oyster, escabeche mignonette	7
Mt Zero olives, bay leaves, red olives	9
Freshly roasted macadamia nuts, lemon myrtle. chilli	9
Pintxo – white anchovy, smoked tomato, mozzarella, olive	7
Croquettes - house kimchi, Bay of Fires cheddar	14
Crispy green rice king prawn, green mango & herb salad	15
Salumi, cheese & pickle plate	32
Ortiz anchovies, green olives, guandillas, crisps	36
Bilambil bullhorn pepper, Persian feta, black garlic	16
Summer melon, cucumber, radish & shiso salad	18
Fried Ballina squid, caper salt, lemon	28
Beef short rib chimichanga, poblano salsa	18
Fresh spaghetti	
Pesto trapanese – heirloom tomato, almond, mint basil	26
Coorong pippi – capers, wilted greens, poblano	33
Halcyon cheeseburger, fries	28
French fries	14
Halcyon Magnum ice cream – Husk rum, smoked grapes	15
Strawberry granita, pouring cream	15



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 weekends and 15% on public holidays.