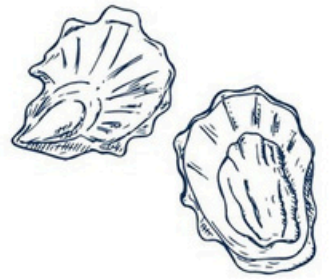


# Paperi Daisy



## 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

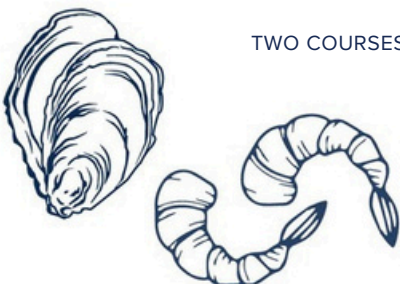
## CHOOSE YOUR SHARED SIDE DISH

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 1.25%.  
Please note a 10% surcharge applies on weekends and 15% on public holidays.