

Paper Daisy

Sample Menu Only

SNACKS TO START

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

ENTRÉE

Local yellow fin tuna crudo, finger lime, chilli, betel leaf
Smoked wild kangaroo tartare, Bilambil sweet potato, fermented chilli, egg yolk, green garlic
Grilled Fremantle octopus, Bilambil potato, leek, black garlic
Eggplant & pecan manti, Bilambil pepper, yoghurt, brown butter
Coorong pipi spaghetti, capers, wilted greens, tabasco, poblano

MAINS

Local Maori cod, heirloom tomato, almond, mint, basil
Local pink snapper, cos, radish, pea, brown rice vinegar butter
Gosford duck breast, gai lan, roasted plum
Tasmanian lamb, Ruby Creek mushrooms, spring onion, cheese garum
Wagyu rump cap MB5+, poblano pepper, potato confit, whey & mustard

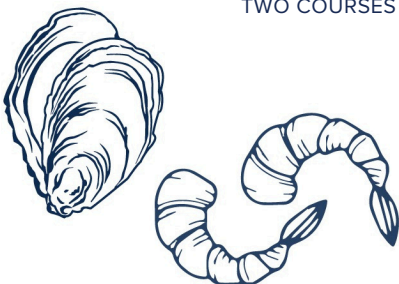
CHOOSE YOUR SHARED SIDE DISH

Summer melon, cucumber, radish, choko, shiso
Bilambil sweet potato, orange tahini, gremolata
Snow peas & sugar snaps, smoked labneh, horseradish
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.