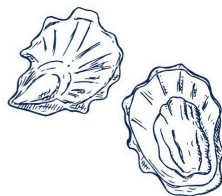


Paper Daisy



STARTER

Rock oyster with wattleseed mignonette

Cured mullet with Jumping Red Ant zucchini and Meyer lemon

ENTREE

Prawn and scallop dumplings, tapioca, finger lime, Jumping Red Ant snow peas

Yellowfin tuna crudo, silky eggplant, charred spring onion oil

MAIN

Grilled coral trout with clam and seaweed pil pil

Ghee fried potatoes

Winter radicchio salad with local citrus

DESSERT

Medjool date pudding with fresh mascarpone and pomegranate

Four courses, Roederer champagne on arrival,
Halcyon Candle keepsake

145

By the Sea: A culinary collaboration with
Danielle Alvarez and 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.

