

Paperi Daisy



FATHER'S DAY LUNCH

Share Menu

Rye sourdough with Yarra Valley trout roe, macadamia nut butter and
pepperberry

Rock oysters with a Bunya Red Farm caper mignonette

Crispy southern style soft shell Australian Bay lobster and Ballina
octopus with grits and pickles

21 day dry-aged Vintage Beef Company rib fillet with sauce Diane

Braised collard greens

Jumping Red Ant Farm eggplant gratin



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.