Parper Daisy



FATHER'S DAY LUNCH Share Menu

Brookie's Dry Gin and Tonic, complimentary for Dad

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.