

# Paper Daisy

Three Course \$95

## APPETIZERS

### Compliments of the Chef

Rye blini, crème fraiche, smoked salmon roe

Oyster, lemon myrtle & apple vinegar

Focaccia & bergamot evoo

## ENTREES

Spanner crab, macadamia, buckwheat waffles

Pork jowl, oyster mushroom, tarragon & whey

Lemon myrtle cured kingfish, cucumber and radish

## MAINS

Pink snapper, desert lime, zucchini & brown butter

Wagyu striploin, grilled pepper vinaigrette & onions

Lamb saddle, yoghurt, smoked eggplant & cabbage

*All mains served with salad leaves and raspberry vinaigrette*

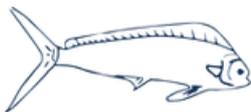
## DESSERT

Halcyon House "splice"

Chocolate ganache, passion fruit & basil

**Australian cheeses, fruit bread & preserves    \$30**

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.