

Paperi Daisy

Group Share Style

3 Course \$115

APPETIZERS

Buckwheat blini, crème fraiche, smoked salmon roe

Oyster, lemon myrtle and apple vinegar

Focaccia and bergamot EVOO

ENTREES

Spanner crab, macadamia, dill and buckwheat waffles

Pork jowl, oyster mushroom, tarragon and whey

Lemon myrtle cured kingfish, cucumber and radish

MAINS

Pink snapper, desert lime, zucchini and brown butter

Wagyu striploin, grilled pepper vinaigrette and onions

Lamb saddle, yogurt, lovage and cabbage

All mains served with salad leaves and raspberry vinegarette

DESSERT

Halcyon House “splice”

Chocolate, passion fruit and basil



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.