

Paper Daisy

Four Course \$120

Six Course \$160

TO START

Compliments of the Chef

Ginger beer croustade, yellowfin tuna, cucumber and finger lime

Oyster, apple and strawberry gum vinegar

Rye and caraway sourdough with cultured butter

COURSES

Lemon myrtle cured kingfish, cucumber and radish

Bay lobster, carrot, finger lime and brown butter

Pork jowl, oyster mushroom, tarragon and whey

Duck breast, fig black garlic and mushroom

SWEETS

Chocolate, passion fruit and basil

Avocado parfait, chocolate, lemon and olive oil

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.



Paper Daisy

Four Course \$120

Six Course \$160

TO START

Compliments of the Chef

Oyster, apple and strawberry gum vinegar

Tartlet, ricotta, zucchini, pickled rhubarb

Rye and caraway sourdough with cultured butter

COURSES

Ember baked Tasmanian scallops, dessert lime and herb paste, roasted chicken
and raspberry vinegar

Fish of the day, vermouth, peas, endive and hazelnut oil

Seared kangaroo, beetroot, fermented blueberries and saltbush

Wagyu sirloin, grilled paprika juice and beef fat vinaigrette, onions

SWEETS

Chocolate, passion fruit and basil

Avocado parfait, chocolate, lemon and olive oil

Sweet potato, marshmallow, roasted white chocolate and lemon thyme

Strawberry gum lamington, coconut and preserved cherry

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Paper Daisy

Four Course \$120

Six Course \$160

Vegetarian menu

TO START

Compliments of the Chef

Ginger beer croustade, cucumber, yuzu kosho & ginger

Tartlet, ricotta, zucchini, pickled rhubarb

Rye and caraway sourdough with cultured butter

COURSES

Grilled gem salad, carrots, finger lime & brown butter

Ember baked kohlrabi, lemon myrtle & cucumber

Oyster mushroom, tarragon, potato & whey sauce

Sugar loaf cabbage, black garlic, fig

SWEETS

Chocolate, passion fruit and basil

Avocado parfait, chocolate, lemon and olive oil

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