

Paper Daisy

Four Courses \$130 | Six Courses \$180

Suggested Wine Pairing of \$85

TO START

Compliments of the Chef

Ginger beer croustade, yellowfin tuna, cucumber, finger lime

Oyster, apple and strawberry gum vinegar

Rye Sourdough, cultured butter

NV Perrier-Jouët Grand Brut Épernay, FRA

COURSES

Kingfish, watermelon radish, lemon myrtle and cucumber

Pork jowl, oyster mushroom, tarragon, whey

Fish of the day, desert lime paste, vermouth butter

Fire roasted duck breast, fig, fermented blueberry

2023 La Battistelle 'Montesei' Soave Classico Soave, ITA

2021 Bricco Maiolica Barbera D'Alba Piedmont, ITA

SWEETS

Chocolate ganache, basil, passion fruit

Macadamia lamington, coconut, preserved cherry

2018 Rockford 'PW Mayflower' Cane Cut Semillon Barossa Valley, SA



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

Vegetarian Menu

Four Courses \$130 | Six Courses \$180

Suggested Wine Pairing of \$85

TO START

Compliments of the Chef

Heirloom tomato croustade, ginger beer and yuzu

Tartlets, ricotta, zucchini, pickled rhubarb

Rye Sourdough, cultured butter

NV Perrier-Jouët Grand Brut Épernay, FRA

COURSES

Ember baked kohlrabi, watermelon radish, lemon myrtle and cucumber

King oyster mushroom, tarragon, potato and whey

Gem salad, turnip, desert lime and vermouth

Fire roasted sugar loaf cabbage, fig, fermented blueberry

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SWEETS

Chocolate ganache, passion fruit, basil

Macadamia lamington, coconut, preserved cherry

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