

Paper Daisy

Melbourne Cup Menu

SNACKS

Whole wheat sourdough, burnt butter (v)	6
Oyster, sunrise lime vinaigrette (gf) (A)	7
Ginger beer croustades, tuna, cucumber, finger lime (gf) (A)	20
Wagyu bresaola, caramelised onion, tarragon oil, sourdough	18
Choux buns, smoked salmon roe, creme fraiche (A)	24

ENTREES (choice of one)

Seared scallops, koshihikari rice, corn, desert lime, galangal, chilli (gf) (A)
Kangaroo skewer, salt bush, pickled muntie, wattleseed shoyu (gf) Grilled
peas, enoki mushroom, horseradish custard, jamon broth (gf)

MAINS (choice of one)

Saffron risotto, king oyster mushroom, desert lime (gf, v)
Coral Trout (1770), fermented white asparagus, walnut, vin jaune (gf) (A)
Lamb Saddle, eggplant, bush tomato, chimichurri, coriander yogurt (gf)

SIDES

Grilled asparagus, tarragon, cured egg yolk (gf, v)
Salad leaves with raspberry vinaigrette (gf, v)



Please note a 10% surcharge applies on weekends and 15% on public holidays.