

Paper Daisy

À LA CARTE

— Snacks —

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

— From the Sea & Garden —

Grilled peas, enoki mushroom, horseradish custard, jamon broth (gf)	32
Seared scallops, koshihikari rice, corn, desert lime, galangal, chilli (gf) (A)	38
Ponzu marinated kingfish, macadamia milk, lemon myrtle, apple (gf) (A)	36
Kangaroo skewer, salt bush, pickled muntie, wattleseed shoyu (gf)	26

— Mains —

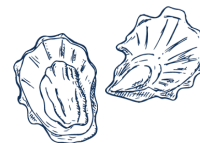
Saffron risotto, king oyster mushroom, desert lime (gf, v)	53
Coral Trout (1770), fermented white asparagus, walnut oil, vin jaune (gf) (A)	62
Duck, onions, fermented blueberry, fig leaf, pickled paradise pear (gf)	68
Lamb Saddle, eggplant, bush tomato, chimichurri, coriander yogurt	68
Jacks Creek Wagyu rump 8 +, oyster mushroom, cafe de Paris, beef cheek medallion (gf)	82

— Sides —

Parker roll, nduja butter	9
Fries (gf, v)	14
Salad leaves, raspberry vinaigrette (gf, v)	15
Grilled asparagus, tarragon, cured egg yolk (gf, v)	18
Burrata, fig, hazelnut (gf, v)	16



Music curated by DJ Niki Dé Saint for Halcyon House
Weekend +10% · Public Holiday +15%



SET MENU

Set Menu must be enjoyed by the entire table

\$180 per person · 5 Course

\$80 Matched wine option

— Snacks —

Choux buns, smoked salmon roe, creme fraiche (A)
Ginger beer croustade, tuna, cucumber, finger lime (gf) (A)
Wagyu bresaola, caramelised onion, tarragon, sourdough

—One · From the Sea—

Ponzu marinated kingfish, macadamia milk, lemon myrtle, apple (gf) (A)
2025 Holm Oak Riesling Tamar Valley, TAS

—Two · From the Garden—

Grilled peas, enoki mushroom, horseradish custard, jamon broth (gf)
2024 Château Les Mesclances Charmes Organic Rosé Provence, FRA

—Three · From the Sea—

Seared scallops, koshihikari rice, corn, desert lime, galngal, chilli (gf) (A)
2023 Stonier Chardonnay Mornington Pen, VIC

—Four · From the Land—

Duck, onions, fermented blueberry, fig leaf, pickled paradise pear, parker roll (gf)
2023 Shaw + Smith Shiraz Adelaide Hills, SA

—Five · Dessert—

Mont blanc, chestnut, Bam Bam rum, frangipane, gold leaf
2024 Frogmore Creek Iced Riesling Cambridge, TAS
