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## SHARED FEAST – 70PP

Minimum of 6 people

### Starters – shared across guest tables

House-made flatbread cooked in the oven (V, DF)

Marinated olives warmed in the oven (V, DF, GF)

Dips plates – beetroot borani, pumpkin hummus & labne (V)

### Mains – shared across guest tables

Barramundi (200g) – roasted fennel puree and asparagus salad (GF)

Corn-fed chicken breast – roasted, onion puree, carrots, frisee salad (GF)

### Selection of sides for the table including

Broccolini – charred with feta, chilli and lemon dressing (GF)

Chips – thyme and sherry vinegar salt (DF)

Fattoush salad – pomegranate molasses, crispy bread (DF)

### Dessert – served alternate

Chocolate Fondant – Cherry sorbet

Apple Tarte – Caramel ice cream

## GRILL A LA CARTE – 85PP

Minimum of 6 people

### Entrée – choice of

Sydney Rock Oyster – freshly opened caramelized red wine mignonette (GF, DF)

Steak tartare, anchovy mayo, black garlic, cured egg yolk and crispy potatoes (GF, DF)

Heritage tomato salad, burrata, guanciale and white balsamic dressing (GF)

### Mains – shared across guest tables

Fillet – Cape Grim grass-fed Angus MB2 200g

Barramundi (200g) – roasted fennel puree and asparagus salad (GF)

Saffron tagliolini marinara – San Marzano tomato, mussels, octopus, prawns and gremolata (DF)

### Selection of sides for the table including

Broccolini – charred with feta, chilli and lemon dressing (GF)

Chips – thyme and sherry vinegar salt (DF)

Fattoush salad – pomegranate molasses, crispy bread (DF)

### Dessert – served alternate

Chocolate Fondant – Cherry sorbet

Apple Tarte – Caramel ice cream

Sorbet – Homemade daily selection

At the heart of The Paper Mill Food dining experience is Firepit, where the theatre of food and flame combine.

Our menu is a celebration of Australian produce, cooked over the flames and embers of a hand-crafted wood fireplace.

We have made sure your dining experience at Firepit is accessible and flexible. Put simply, we have curated a contemporary menu that ensures the inherent flavour of fresh ingredients always remains the hero.

Firepit has been designed with people in mind. It is a place for people to come together, be close and share experiences over beautiful food.

# FIREPIT

MEAT & SEAFOOD

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## COLD SEAFOOD

Sydney Rock Oyster – freshly opened, caramelized red wine mignonette (GF, DF)	EACH – 4.50
Ora king smoked salmon, crème fraîche and pita bread (GF)	22
Seafood tower – oyster, chilled prawns, half shell scallop sashimi, king fish ceviche and coconut monkfish rillettes served with sauces and condiments	90

## CURED MEAT

Prosciutto	15	Charcuterie Board to Share (DF)	35
Fennel Salami	15	Joselito Jamon <i>(Considered the best Jamon in the world)</i>	
Wagyu Bresaola	15	Paleta 40g Jamon 40g	23 39

## ENTRÉE

Bone marrow charred, caper and pickled onion salad (DF)	18
Steak tartare, anchovy mayo, black garlic, cured egg yolk and crispy potatoes (GF, DF)	24
Spencer gulf prawns, charred lettuce, avocado puree, daikon and horseradish dressing (DF)	26
Spanner crab, kaffir lime, pickled cucumber and flat bread cracker (GF, DF)	28
Heritage tomato salad, burrata, guanciale and white balsamic dressing (GF)	21

## FROM THE WOOD FIRE GRILL

Fillet – Cape Grim grass-fed Angus MB2 200g	46
Ribeye – 60 days dry-aged Nolan's grain-fed Angus MB2 400g	50
Striploin – Little Joe grass-fed Angus MB4 300g	42
Scotch – Little Joe grass-fed Angus MB4 300g	48
Rump cap – 450 days grain-fed full blood Wagyu MB9+ 200g	65

### Sauces

Red wine jus, green peppercorn sauces, béarnaise or mushroom sauce	EACH – 5
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## COTE DE BOEUF TO SHARE

O'Connor grass-fed Angus 1kg ribeye served with chips, mixed leaves and béarnaise – 150

## THE FIREPIT TRIO

Includes a fillet, scotch and rump cap served with chips and mixed leaves – 139

## FROM THE WOOD FIRE OVEN

King prawns (4) – chili and yuzu butter	44
Barramundi (200g) – roasted fennel puree and asparagus salad (GF)	39
Seafood paella – mussels, prawns, octopus and saffron calasparra rice (DF)	36
Lobster – grilled with garlic and herb butter (GF)	MP

## MAIN

Saffron tagliolini marinara – San Marzano tomato, mussels, octopus, prawns and gremolata (DF)	37
Corn-fed chicken breast – roasted, onion puree, carrots, frisee salad (GF)	34
Cauliflower wood fired – tahini & yoghurt dressing, almond and fresh herbs (GF)	26

## SIDE

Choose three sides for 25

Paris mash – buttered desire potato puree (GF)	10
Broccolini – charred with feta, chili and lemon dressing (GF)	10
Mac and cheese – aged cheddar and red leicester, speck	10
Chips – thyme and sherry vinegar salt (DF)	10
Fattoush salad – pomegranate molasses, crispy bread (DF)	10
Mixed leaves and grain salad (GF, DF, V)	10

## DESSERTS

Crème Brûlée – blood orange sorbet	14
Chocolat Fondant – cherry sorbet	12
Apple Tarte – caramel ice cream	10
Sorbet – homemade daily selection	10

## CHAMPAGNE + SPARKLING

	GLASS
2015 Champagne Lallier <i>Ay, France</i>	25
NV Nos Amours Blanc De Blanc, <i>Southern France</i>	18
NV Casa Gheller Prosecco, <i>Valdobbiadene, Italy</i>	16

## TODAY'S APERITIF COCKTAIL

Sgroppino	18
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Halal certified  
Sunday and public holiday surcharge 10%

GF – Gluten Free • DF – Dairy Free • V – Vegan