



# THE PAPER MILL

---

## EVENT MENU

---



## SHARED

## FOR THE TABLE – 70PP

**Starters***Shared across guest tables*

Charred Foccacia (C, DF)

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

Dips plates – babaganoush, hummus &amp; labne (V)

**Mains***Shared across guest tables*

Slow cooked lamb shoulder, rosemary gravy

Corn-fed chicken breast – roasted, onion puree,  
carrots, frisee salad**Selection of sides for the table including**Broccolini – charred with feta, chilli, and  
lemon dressing

Chips – thyme and sherry vinegar salt

Fattoush salad – pomegranate molasses,  
crispy bread**Dessert***Served alternate*Chocolate tart - ebene chocolate gnache,  
creme fraicheBlackberry parfait, pineapple foam, forest fruit  
compote and lemon balm

## FEAST YOUR EYES – 115PP

**Starters***Shared across guests table*

Charred Foccacia(C, DF)

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

Dips plates – babaganoush, hummus &amp; labne (V)

King Prawns – chilli and yuzu butter

**Mains***Shared across guest tables*Barramundi – roasted pumpkin puree, asparagus  
salad (GF)

Roast pork belly, fennel seed &amp; coriander

Dry aged Beef T-bone, roast marrow bone

**Selection of sides for the table including**Broccolini – charred with feta, chilli, and  
lemon dressing

Paris Mash – buttered desire potato puree

Fattoush salad – pomegranate molasses,  
crispy bread**Dessert***Served alternate*Chocolate tart - ebene chocolate gnache,  
creme fraiche

Crème brulee – blood orange sorbet

# ALA CARTE

## OF LAND AND SEA – 85PP

### Entrée

*Choose two to be served alternate*

Appellation Sydney Rock Oyster – freshly opened caramelized red wine mignonette

Ribeye carpaccio, smoked oyster mayo, fennel and orange salad (DF)

Heritage tomato salad, labneh, watermelon and strawberry salad with white balsamic dressing (GF)

### Main

*Choose two to be served alternate*

Fillet – cap grim grass-fed Angus MB2 200g

Barramundi – roasted pumpkin puree, asparagus salad (GF)

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

### Selection of sides for the table including

Broccolini – charred with feta, chilli, and lemon dressing

Chips – thyme and sherry vinegar salt

Fattoush salad – pomegranate molasses, crispy bread

### Dessert

*Choose two to be served alternate*

Chocolate tart - ebene chocolate gnache, creme fraiche

Blackberry parfait, pineapple foam, forest fruit compote and lemon balm

Sorbet – homemade daily selection

## THE PREMIUM CHOICE – 145PP

### Canapes on arrival

Appellation Sydney Rock Oyster Caviar

Crab, avocado, squid ink Cracker

### Entrée

*Choose two to be served alternate*

Ora King smoked salmon, crème fraiche and pita bread

Ribeye carpaccio, smoked oyster mayo, fennel and orange salad (DF)

Spencer gulf prawns, charred lettuce, avocado puree, daikon, and horseradish dressing

Heritage tomato salad, labneh, watermelon and strawberry salad with white balsamic dressing (GF)

### Main

*Choose two to be served alternate*

Fillet MB7+ served with Paris mash and beef jus

Tooth fish with cucumber and chili salad

Risotto with mushroom and ricotta

### Selection of sides for the table including

Broccolini – charred with feta, chilli, and lemon dressing

Chips – thyme and sherry vinegar salt

Fattoush salad – pomegranate molasses, crispy bread

Pre dessert

Seasonal palate cleanser sorbet

### Dessert

*Choose two to be served alternate*

Crème Brulee – blood orange sorbet

Chocolate Fondant – cherry sorbet

Blackberry parfait, pineapple foam, forest fruit compote and lemon balm

Sorbet – homemade daily selection

**Please note these menus are  
available for events with 0 - 30  
guests maximum**

# ADDITIONAL ENHANCEMENTS

## Canapes on arrival 6.5 per canape

Your choice of, with a minimum of 10 per order:

Oyster Caviar  
 Crab, avocado squid ink cracker  
 Burrata, tomato, basil crisp  
 Crispy prawn, wasabi mayo  
 Chicken ribs, Frank's sauce  
 Soft shell crab slider, curry mayo  
 Beef slider, swiss gruyere and spicy tomato sauce  
 Pulled pork slider, coleslaw and chipotle mayo

## Pasta Bowl – 120

(serves 8)

Saffron tagliolini marinara – San Marzano tomato, mussels, octopus, prawns, and gremolata  
 Or  
 Wagyu Pasta Bolognese with hand-cut fettucine

## Cold Seafood Platter – 180

(serves 4)

Oyster, chilled prawns, half shell scallop, sashimi, king ish ceviche and coconut monk ish rillettes served with sauces and condiments

## Vegetarian Platter - 100

(serves 8)

Charred eggplant, wood-fired cauliflower and bruschetta with burrata, basil and tomatoes

## Antipasto platter –140

(serves 8)

## Seasonal fresh fruit platter – 80

(serves 8)

## Cheese Platter – 60

(serves 8)

Including chef's selection of three assorted cheeses, fig jam, crackers

## Additional Side to share on the table – 3.50pp

Paris Mash – buttered desire potato puree

Broccolini – charred with feta, chili, and lemon dressing

Mac and cheese – aged cheddar and red Leicester, speck

Chips – thyme and sherry vinegar salt

Fattoush Salad – pomegranate molasses, crispy bread

Mixed leaves and grain salad

Garden Salad

Rocket and Pear Salad with walnut, parmesan and balsamic dressing

## Wood Fire pizza - on consumption

Wanting something not mentioned, let us know and we can create something bespoke together with our Executive Chef

# CHILDREN'S MENU – 25PP

## MAINS

Cheeseburger and Chips

Battered barramundi and Chips

Chicken Skewer and Chips

## DESSERT

Gelato

# DRINKS

## BEVERAGE PACKAGES

### CLASSIC – 45PP

### PREMIUM – 55PP

### NON-ALCOHOLIC – 18PP

<p><b>Draught Beers</b> Great Northern Mid Strength Carlton Dry</p> <p>Corona or Peroni Victoria Bitter</p> <p><b>Wines</b></p> <p>Azahara Sarkling Moscato Ate Sauvignon Blanc Ate Pinot Grigio Ate Sparkling Ate Shiraz</p> <p><b>Non-Alcoholic</b> Santa Vittoria Mineral Water Schweppes Selection – Soft drinks Fruit Juices</p>	<p><b>Draught Beers</b> Great Northern Mid Strength Carlton Dry Victoria Bitter Asahi Balter XPA Young Henry's Newtowner Peroni Nastro Azzurro Corona</p> <p><b>Wines</b> Kreglinger NV</p> <p>Dal Zotto Pucino Prosecco NV Tai Nui Sauvignon Blanc Breganze 'Kinship' Pinot Grigio Robert Stein 'Farm Series' Merlot Penny's Hill Edward Road Cabernet The Pawn El Desporado Pinot Noir</p> <p><b>Cocktails</b> Peach Me - Peach Bellini Mimosa</p> <p><b>Non-Alcoholic</b> Santa Vittoria Mineral Water Schweppes Selection – Soft drinks Fruit Juices</p>	<p>Santa Vittoria Mineral Water Schweppes Selection - Soft drinks Fruit Juices</p> <p style="text-align: center;"><b>ENHANCEMENTS</b></p> <p>Cocktail on arrival - \$15 each</p> <p>Unlimited house spirits for a duration of 1 hour - \$22pp</p> <p>Unlimited cocktails for a duration of 1 hour - \$35pp</p> <p>Unlimited mocktails for a duration of 1 hour - \$12pp</p> <p>Unlimited Rose for a duration of 1 hour - \$16pp</p> <p>Bottomless Champagne (Tattinger Cuvee Prestige Brut NV) - \$55pp</p> <p>Jug of soft drink - \$12 each</p> <p>Jug of cocktail - \$45 each</p>
---	--	---

## DONT WANT A PACKAGE?

**Beverages can also be charged on consumption on a bar tab**

You can opt to have the entire bar available, or a selection of spirits, wines and beer.

## COCKTAIL OPTIONS

### ON ARRIVAL

#### **Lychee Martini**

Vodka, Soho, Lychee and Lime juice

#### **French Martini**

Vodka, Chambord and Pineapple Juice

#### **Pornstar Martini**

Vodka, passion fruit, and lime juice

#### **Caprioska**

Vodka and lime juice

#### **Sex on the beach**

Vodka, peach, lime, cranberry and orange juice

#### **Daiquiri**

Bacardi, lime juice and puree

#### **Cosmopolitan**

Vodka, cointreau, lime and cranberry juice

#### **Strawberry Martini**

Vodka, strawberry and lime juice

#### **Espresso Martini**

Vodka, Kahlua and coffee

#### **Margarita**

Tequila, cointreau and lime juice

#### **Amaretto Sour**

Amaretto and lime juice

#### **Chambord Sour**

Chambord and lime juice

### JUGS

#### **Mango Madness**

Lychee, vodka, mango and lemonade

#### **Sex on the beach**

Vodka, peach, lime, cranberry and orange juice

#### **Peach Iced Tea**

Peach liqueur, vodka, tea, lemon and strawberry

#### **Cosmopolitan**

Vodka, cointreau, lime and cranberry juice

#### **Mojito**

Barcardi, lime juice and mint

### IN PACKAGE

#### **Bank Roll**

Vodka, aperol, strawberry, lime juice and soda

#### **Jackpot!**

Pineapple Bombay, lillet blanc and St Germain

#### **House Edge**

Watermelon tequila, cointreau, lime juice and watermelon puree

#### **Kicker**

Jameson, baileys, Kahlua, salted caramel and espresso

#### **Two Pair**

Makers Mark, creme de cacao and chocolate bitters

#### **High Roller**

pink Gin, Chambord, hibiscus, lemon juice and egg white

#### **Beginners Luck**

Vodka, blue Curacao, watermelon puree, rose and lemon juice

#### **Hot Streak!**

Bacardi, passion fruit, lime and pineapple juice, passion fruit and rum

#### **Snake Eyes**

Aperol, Montenegro and lime juice

