



THE PAPER MILL

FUNCTION PACKAGES

FUNCTION PACKAGE | \$98PP

CHARCUTERIE BOARD

aged bresaola | spanish chorizo | chicken rilette | gruyere | grilled haloumi habanero mustard | cornichons | pickled baby onions | sourdough crisps | lebanese crisps

TUNA TARTARE

cured in lime, chili and garlic, served in sesame, dried apricots, avocado and wasabi crisps

MARINATED OCTOPUS CEVICHE

charred and marinated in lime, chili, red onion, coriander and olive oil

WAGYU HOMMOS

cumin scented chickpea dip with sauteed ground wagyu

ROCCA & ENDIVE SALAD

fresh rocca, green endives, fennel, macadamia nuts, dressed in citrus burnt butter

SCALLOPS

shell baked with salsa verde and apple glaze, served with skordalia

CHARGRILLED BEEF TENDERLOIN

sliced and served in a sweet and spicy sesame soy dressing

LIGHTLY STEAMED VEGETABLES

baby carrots, broccolini and butter beans

DUCK FAT POTATOES

baked in thyme, garlic, sea salt and duck fat



CASUAL DINING FUNCTION PACKAGE | \$55PP

MOZZARELLA STICKS

served with tomato sauce

ONION RINGS

served with japanese mayo

SALT N PEPPER SQUID

served with japanese mayo

CHICKEN WINGS

fried in coriander, garlic, chilli and lemon

CAULIFLOWER

cumin spiced with dukkah and tahini

CAESAR SALAD

cos salad with parmesan, garlic crouton, egg, and turkey rasher (+\$6 add chicken)

FISH AND CHIPS

battered fish served with chips, salad and tartar sauce

CREAMY CHICKEN PIZZA

gruyère base topped with mushrooms, onions, mozzarella and tender herbed chicken

MEAT LOVERS PIZZA

sujuk, makanek, beef pepperoni, bbq sauce, caramelised onion,
topped with cheddar and mozzarella



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A surcharge of 15% is applicable on public holidays.

*For any dietary requirements, please consult your waiter.

(GF) gluten free options (V) vegan (VE) vegetarian

BEIRUT PACKAGE | \$74.99PP

FRESH LEBANESE BREAD

HOUSE PICKLES

MIXED SALTED NUTS

TRADITIONAL DIPS (PLEASE SELECT 2)

hommos, baba ghanouj, muhammara, labne

FRESH SALADS

tabouli & fattoush

COLD MEZZA (PLEASE SELECT 1)

kibbeh nayeh*, shanklish, msakaa, rahib batenjan

HAND CRAFTED FINGER FOOD (PLEASE SELECT 3)

meat & onion sambousek, cheese sambousek,
meat & onion kibbeh, spinach & chickpea kibbeh

FROM THE GRILL

kafta mishwe, laham mishwe, shish tawook

RICE (PLEASE SELECT 1)

mansaf rice w roasted nuts or turmeric rice w roasted nuts

DESSERT

tropical fruit platter



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CEDAR PACKAGE | \$84.95PP

FRESH LEBANESE BREAD

HOUSE PICKLES

MIXED SALTED NUTS

TRADITIONAL DIPS (PLEASE SELECT 2)

hommos, baba ghanouj, muhammara, labne

FRESH SALADS

tabouli & fattoush

COLD MEZZA (PLEASE SELECT 1)

kibbeh nayeh*, shanklish, msakaa, rahib batenjan

HAND CRAFTED FINGER FOOD

meat & onion sambousek, cheese sambousek,
meat & onion kibbeh, spinach & chickpea kibbeh

HOT MEZZA

chilli and garlic tiger prawns, muhammara

FROM THE GRILL

kafta mishwe, laham mishwe, shish tawook

RICE (PLEASE SELECT 1)

mansaf rice w roasted nuts or turmeric rice w roasted nuts

ACCOMPANIMENTS (PLEASE SELECT 1)

batata bi kizbara, arnabeet

DESSERT

tropical fruit platter



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