



Christmas Packages

NATIONAL PRESS CLUB OF AUSTRALIA

TASTE OF CHRISTMAS PLATED PACKAGE

For the table

Cob loaf house churned rose butter

Start

Mud crab salad | compressed melon | green horseradish | macadamia granola

Entree

Seared scallops | ash smoked bacon | creamed labna | pomegranate | oat crumb

De Palma air dried beef Bresaola | red onion and Canberra gin marmalade | sourdough crisp

12 hour cooked pork belly | sesame baked apple | hazelnut | confit fennel | scratchings | cherry balsamic

Cauliflower and heirloom tomato carpaccio | five spiced smoked almonds and Meredith's chevre

Main

Baked spatchcock | celeriac puree | crispy pancetta | red currants | grapes | mulled wine jus | petite garden leaves

Sous vide Cape Grim grass fed beef fillet | espuma mashed Dutch cream potatoes | confit heirloom baby vegetables | Cumberland jus | crisp scarlet kale

Butternut pumpkin, pesto and pinenut quiche | goats cheese, fig and petite garden greens | Vincotto balsamic

Crispy skin King reef barramundi fillet | buttered asparagus | chestnut veloute | maple compressed apples | crisp Iberico Jamon | baby watercress and nasturtium

Confit duck leg | spiced red cabbage | confit parsnip | cranberries | Cointreau and nutmeg juices

Dessert

Warm Christmas pudding | double cream | cherries | Cognac anglaise

Mango Galliano Box - Opalys chocolate and Galliano mousse | mango | vanilla bean sponge | cherry coulis

Traditional lemon tart | double cream | musk lolly pebbles | raspberry pate de fruits | freeze dried raspberry

Raspberry Charlotte - Jaconde sponge | raspberry bavarois, popcorn, gel, sorbet

4 course (to start + Entrée + Main + Dessert)	\$71.00 pp
3 course (Canape + Main + Dessert)	\$59.00 pp
2 course (Entrée + Main)	\$56.00 pp
2 course (Main + Dessert)	\$52.00 pp
Main course only	\$38.00 pp

Allow our Chef to create the menu for you and receive a discount of \$2pp

TASTE OF CHRISTMAS BUFFET PACKAGE

\$68.00 pp

Minimum 50 guests

Includes glass of bubbles on arrival

Antipasto Platter per table

Prawns, Coffin Bay oysters, prosciutto, salami, olives, bocconcini, hickory smoked tomatoes, BBQ capsicum, honey roasted eggplant with sourdough bread

Buffet

650C Black Angus beef striploin, pink eye potato and horseradish mash, red wine jus

Honey glazed ham, sauerkraut, wholegrain mustard cream sauce

12 hour slow cooked pork belly, maple roasted apples and heirloom vegetables, scratchings, rosemary jus

Country style potato and egg salad

Green leaf salad

Tomato, Yarra Valley Persian feta, basil and beetroot salad

Warm Christmas pudding, cognac anglaise

European cheeses, quince paste, muscatels, crisp bread

Fruit mince tarts

Yule Log

Freshly brewed tea and coffee

Decorations Included

**Christmas Themed Centrepieces*

**Coloured Napkin Inserts*

**Christmas Crackers*

**Christmas Tree*



TASTE OF CHRISTMAS CANAPE PACKAGE

Create your own unique package

Select any 6 cocktails from the menu \$32.00 per person (served for 60 minutes)

Additional pieces at \$5.00 per person, per piece

Water

Coffin Bay oysters | strawberry and chili salsa (GF)

Tempura reef fish | sauce gribèche

Alaskan king crab and tobiko pancake maki

Marco Pierre Whites mussel and saffron soup (GF)

Pink pepper crusted sashimi Yellowfin tuna, nashi, snow pea, soy and white sesame dressing

Wood smoked salmon cream cheese blinis

Prawn and ginger rice paper roll | ponzu dipping sauce

Riesling, coriander, ginger and chili poached Boston Bay mussels (GF)

Land

Compressed watermelon gazpacho, celery (GF) (V)

Pea and mint soup (V)

Spicy pork bun

Miso beef sushi, wasabi mayonnaise

Moroccan spiced chicken empanada

Mediterranean vegetable and pesto mini quiche (V)

Three cheese croquette (V)

Wild mushroom Arancini (V)

Pulled lamb shoulder and apple slaw slider, vanilla brioche

Peking duck spring roll, sweet chili sauce

Sugar

Cherry slice (V)

Mini fruit mince pie (V)

White Christmas (V)

Carrot and walnut cake (V)

Portuguese custard tart (V)

Chocolate almond tart

Orange macadamia gingerbread (V)

Chocolate caramel crunch (V)

Let our Chef create a canape package just for you

4 pieces (40 minutes) \$20.00 per person

6 pieces (60 minutes) \$24.00 per person

8 pieces (80 minutes) \$28.00 per person

10 pieces (100 minutes) \$32.00 per person

BEVERAGE LIST

Packages

Bottle of Red and White Wine on each table – replenished as necessary



Lily Package

Angove Sparkling Chardonnay Pinot Noir
Lily Cabernet Sauvignon Merlot
Lily Semillon Sauvignon Blanc
Australian and Imported Beer Selection
Cider
Soft Drinks & Juice

(5 hours) \$48.00 per person
(4 hours) \$40.00 per person
(2 hours) \$25.00 per person



Tyrrell's Package

Tyrrell's Moore's Creek NV Sparkling Brut
Tyrrell's Moore's Creek Shiraz
Tyrrell's Moore's Creek Chardonnay
Australian and Imported Beer Selection
Cider
Soft Drinks & Juice

(5 hours) \$54.00 per person
(4 hours) \$46.00 per person
(2 hours) \$28.00 per person



Bunnamagoo Package

Bunnamagoo Sparkling Pinot Noir Chard
Bunnamagoo Riesling
Bunnamagoo Cabernet Sauvignon
Australian and Imported Beer Selection
Cider
Soft Drinks & Juice

(5 hours) \$58.00 per person
(4 hours) \$52.00 per person
(2 hours) \$32.00 per person

Cash Bar

\$500.00 to set up, open and staff a Cash Bar

Consumption

Beverage List Available on Consumption

**Minimum \$12.00 spend per person*

Bottle of Red and White Wine on each table – replenished as necessary

Sparkling Wines

Please choose one

Bunnamagoo Pinot Noir Chardonnay	\$44.00
Mt Lawson Sparkling Cuvee	\$34.00
Tyrrell's Moore's Creek Brut NV	\$32.00
Angove Chardonnay Pinot Noir	\$27.00

White Wines

Please choose one

Bunnamagoo Riesling	\$45.00
Tyrrell's Moore's Creek Chardonnay	\$33.00
Lily Semillon Sauvignon Blanc	\$26.00

Red Wines

Please choose one

Bunnamagoo Cabernet Sauvignon	\$45.00
Tyrrell's Moore's Creek Shiraz	\$36.00
Lily Cabernet Sauvignon Merlot	\$26.00

Australian and Imported Beer Selection

Carlton Crown Lager	\$8.50
Kosciuszko Pale Ale	\$8.00
Hahn Super Dry	\$7.50
Carlton Draught	\$6.50
James Boags Light	\$5.50

Cider

Apple Thief Granny Smith	(330ml)	\$9.00
Bulmers Pear	(330ml)	\$8.00

Soft Drinks

Glass Soft Drink	\$3.50
Jugs Soft Drink (pre-set)	\$18.00
Lemon Lime & Bitters	\$4.50
Voss Sparkling 375ml	\$6.50