



Christmas Packages

NATIONAL PRESS CLUB OF AUSTRALIA

For the table

Cob loaf house churned rose butter

Start

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

Entree

Choice

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

Choice

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

Choice

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

Buffet

\$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