



NATIONAL  
PRESS CLUB  
OF AUSTRALIA

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# CANAPÉS

# Canapé Receptions

## Nibbles

**\$ 6 per person**

Selection of Chips, Nuts and Olives on scatter tables

## Canapé selections

### Menu I

*(30 Minutes)*

**\$ 12 per person**

*(60 Minutes)*

**\$ 18 per person**

Garlic chicken bites

Mediterranean vegetable mini quiche (V)

Salt and pepper squid, piri-piri mayonnaise

Beef steak pies

BBQ pork buns

### Menu II

***Let our Chef create a special reception just for you***

4 pieces *(40 minutes)* **\$ 20 per person**

6 pieces *(60 minutes)* **\$ 24 per person**

8 pieces *(80 minutes)* **\$ 28 per person**

10 pieces *(100 minutes)* **\$ 32 per person**

### Menu III

Create your own unique reception *(60 minutes)*

Select any 6 cocktails from the list below **\$ 32 per person**

Additional pieces **\$ 5 per person**

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## **Menu**

### **Water**

Coffin Bay oysters | strawberry and chili salsa (GF)

Tempura reef fish | sauce gribèche

Alaskan king crab and tobikko 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

### **KEY**

(GF) Gluten Free (V) Vegetarian

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## Interactive Canapé Enhancement

Available as an addition *only* to any of the canapé receptions

Designed for receptions of 80 – 120 people

### Ice Cream and Gelato Bar

**\$ 990**

Choice of 6 flavours – List provided on request

Served from the ice cream trolley in waffle cones or in small cups with a variety of toppings and garnishes

### Fromagerie

**\$ 600**

Sartori Bellavitino Espresso | Fromager d'Affinois Bleu | Mon Pere Brie | quince and vanilla bean paste | muscatels | Barossa bark | Kurrajong Kitchens lavoche | sea salt falwasser

### Charcuterie

**\$ 500**

King prawns, gribeche | wood smoked Mediterranean vegetables | Coffin Bay oysters, rose and Champagne jelly | Shaw River buffalo mozzarella | Prosciutto | salami | olive tapenade | Barossa bark

### Patisserie

**\$ 700**

Opera slice | Lamington macarons | pecan and dark chocolate mud cake | Portuguese custard tart | caramel slice

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