

A row of appetizers served in wine glasses on a tray. Each glass contains a small, golden-brown fried item, possibly a croquette or fritter, garnished with a green herb. The glasses are arranged in a line, receding into the background. The background is dark with some blurred lights, suggesting an indoor setting like a bar or restaurant.

NATIONAL
PRESS CLUB
OF AUSTRALIA

CATERING

Menu

Charcutière

Preset per table

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

Entrée

Roasted sweetcorn and smoked paprika veloute | celeriac chips | blue swimmer crab | Avruga

Seared scallops | black pudding | celeriac foam | freeze dried apple chips | cornichon, baby sorrel and walnut salad

Seared kangaroo loin | butternut pumpkin and lemon myrtle velvet | pickled pears | native coastal greens | mirin, sake and toasted seaweed dressing | scorched hazelnuts (GF)

Oven roasted ½ spatchcock | date | harissa | pistachio and mint salad (GF)

Shiro Kin full blood Wagyu beef bresaola and vine ripened tomato bruschetta | grain mustard aioli | baby basil | stracciatella

Terrine of duck and pork hock, orange, caper and tiny herb salad | Szechuan pepper spiced 12 hour cooked Byron Bay Berkshire pork belly, salt baked parsnip puree, rhubarb

Wood smoked Norwegian salmon fillet | dill pickled cucumber and radish salad | Pepe Saya crème fraîche | avocado guacamole | toasted brioche crumbs

Roasted beetroot salad | macadamia nuts | Morella Grove balsamic reduction | spiced ricotta (GF)(V)

Main

Red Gum Creek grass fed beef fillet | Café de Paris potato mash | buttered pod vegetables | parsnip chips | sauce Diane (GF)

Organic chicken breast | potato and black garlic gnocchi | garden herb ratatouille | flowers

Pulled Flinders Island salt grass lamb shank | brik | roast pistachio gravel | goats milk yoghurt | pomegranate | kitchen garden micro herb salad, oregano and rock sugar vinaigrette

Umeboshi cured confit duck Maryland | pistou and Pialligo bacon braised cannellini beans | Hawkes lager sous vide pearl onions | kiss pepper, amaranth and mustard cress salad

Crispy skin King Reef barramundi fillet | ponzu poached shitake mushrooms | mussel, saffron and cider broth | rockmelon, crispy shallot and baby fennel salad

Sous vide Byron Bay Berkshire pork fillet | herb mashed Dutch cream potatoes | Jamon Iberico | roasted Italian vegetables | caramelized onion | cherry glaze (GF)

Seared Tasmanian ocean trout | lobster and leek risotto | buttered asparagus | salsa verde | ume (GF)

Red wine and tomato braised ox cheek | white polenta | honey roasted carrots | rocket, balsamic and Reggiano Parmigiano salad | pink peppercorn dust (GF)

Three bone Flinders Island salt grass lamb rack | five spice and barberry moghrabieh | red capsicum coulis | soused blackberries | krispy kale (GF)

Leek and Neal's Yard cheddar tart | caramelised onion chutney | sorrel | Vincotto balsamic (V)

Sides per Table (\$ 2.00 per person)

Duck fat new potatoes | lemon thyme (GF)

Charred asparagus | capers | preserved yuzu peel | pinenut | buffalo mozzarella (GF)(V)

Kohl rabi slaw | pickled ginger dressing (GF)(V)

Dessert

Caramelized banana slice | Dulcey chocolate mousse | chocolate sponge
| caramel glaze | peanut and dried banana brittle

Raspberry, pistachio and white chocolate slice - pistachio sponge | raspberry gel |
white chocolate mousse | raspberry popcorn

Candied apple Eton mess | cinnamon custard | meringue | gingerbread crumbs

Traditional lemon meringue tart | mandarin honeycomb | organic nut toffee and
cocoa nib soil

Opera slice - almond jaconde | espresso buttercream | dark chocolate ganache |
Cointreau mascarpone

Press Club Strawberries – Original since 1999 – Butterscotch mousse | Marie Brizzard
Fraise soaked strawberry | vanilla bean ice cream

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

The Jaffa – dark chocolate layer cake | blood orange and Valrhona mousse |
orange chips

Chef's Selection of Roving Desserts

(Tray served for 30 minutes)

- Lamington macarons
- Pecan and dark chocolate mud cake
- Tiramisu
- Caramel slice
- Portuguese custard tart

Fromage

Sartori Bellavitino Espresso – Wisconsin, USA
Fromager d'Affinois Bleu - Rhône-Alpes, France
Mon Pere Brie - Lorraine, France

Quince and vanilla bean paste | muscatels | Barossa bark | Kurrajong Kitchens
lavoche | sea salt falwasser

Main Course	\$37 per person
2 Course – Canapes + Main	\$49 per person
2 Course – Entrée (or Charcuterie) + Main	\$58 per person
2 Course – Main + Dessert	\$59 per person
3 Course – Canapes, Main + Dessert	\$63 per person
3 Course – Entrée (or Charcuterie), Main + Dessert	\$73 per person
Tasting menu - 5 courses chef's choice	\$74 per person

50/50 Alternate Serve Meals
\$8 per person

Allow our Chefs to create the menu for you and receive a discount of
\$5 per person

Includes freshly baked cob loaf | house made butter | herbal and leaf tea or coffee
| chocolates

Our kitchen contains allergens, while all precautions are taken, and due to the nature of the service style, we cannot guarantee that our foods will remain completely allergen free.