

A row of appetizers served in wine glasses on a tray. Each glass contains a small, golden-brown, breaded item, possibly a fried shrimp or croquette, garnished with a green herb. A yellow straw is inserted into each glass. The background is dark and out of focus, with warm, bokeh lights.

NATIONAL
PRESS CLUB
OF AUSTRALIA

CATERING

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Sharing and buffet services - 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.

NOTE It is the client's responsibility to notify the National Press Club of any attendees who may suffer from food intolerances or allergies.

We welcome guests with dietary requirements and can cater for individual guests or entire events. Please notify us at time of booking.

Breakfast

Minimum \$2,000.00 spend

Standing Breakfast

\$26.00 per person

Bloody Mary shots | fresh minted fruit salad cups | wood smoked salmon omelette | muffins | King crab sushi maki | maple roasted ham bruschetta | House baked granola – nuts and seeds – raisins – barberries – coconut yoghurt | mini quiche Lorraine

Plated Breakfast

2 Course – Pre-set + Hot Breakfast

\$35.00 per person

2 Course – 50/50 Alternate Serve Pre-set + Hot Breakfast

\$42.00 per person

On the Table

Jugs of orange juice | freshly brewed coffee

Pre-set

Baked Danish | muffins | scrolls – per table

Chai spiced porridge – oats | blueberries | sunflower and pepita brittle

Apple crumble doughnut | poached rhubarb mascarpone

Banana bread | walnuts | maple syrup | whipped leatherwood honey butter (GF)

Hot Breakfast

Breakfast Fajita – Mount Majura 63C egg | refried beans | guacamole | pulled beef brisket | tomato and chilli salsa | freshly grated cheddar

Pea fritters | Majura Valley spring lamb sausages | creole tomato salsa | kewpie mayonnaise | tendrils

Mount Majura egg ice cream | crispy Pialligo bacon | treacle roasted pearl onions | vanilla bean waffle

Heathy Breakfast – haloumi | mushrooms | avocado | walnut, preserved lemon and chervil salad | nasturtium verde | rye sourdough (V)

Scrambled Mount Majura eggs | hummus | pancetta and chilli enoki mushrooms | dukkah | spiced butternut pumpkin | green tomato relish | baby basil

Coffee Break

Freshly brewed coffee, herbal & leaf teas

Arrival Coffee, Tea & Juice

\$ 5.00 per person

Continuous Coffee & Tea with Juice on arrival

\$ 14.00 per person

Morning Tea/Afternoon Tea

\$11.00 per person

Please choose two items from the following

Sweet

Raspberry and white chocolate slice

Traditional tiramisu

Orange feather cake (GF)

Scones | strawberry jam and cream

Carrot and walnut cake

Assorted Danish

Banana and walnut bread | mascarpone (GF)

Mango and passionfruit cheesecake

Assorted cookies

Savoury

Ham and cheese croissants

Veal and pink peppercorn sausage rolls

Tandoori chicken samosa

Spinach and fetta triangles

Peppersteak pies

Tomato, egg and bacon tarts

Assorted tea sandwiches

Healthy

Hunza roll (GF, Vegan, Dairy Free)

Fruit salad (GF, Vegan, Dairy Free)

Bircher muesli

Crudités | hummus (GF, Vegan, Dairy Free)

Fig and nut bars (GF, Vegan, Dairy Free)

Tahini hemp cocoa slice (GF, Vegan, Dairy Free)

Beetroot | coconut | cranberry and cacao slice (GF, Vegan, Dairy Free)

Matcha green tea | peppermint and hemp seed slice (GF, Vegan, Dairy Free)

Pumpkin seed | walnut and sesame bars (GF, Vegan, Dairy Free)

Morning Tea/Afternoon Tea

***Minimum 18 guests**

Includes freshly brewed coffee, herbal & leaf teas and Juice

Bickie

\$ 14.00 per person

Monte Carlo (v)

Almond swirl (v)

Afghans (v)

Dairy

\$ 24.00 per person

Manchego Style Iberico 33-3 - La Mancha, Spain

Bleu d'Auvergne - Mornac Auvergne, France

L'Original Brie – Brie, France

Muscatels | winter fruit paste | Barossa bark | Kurrajong Kitchens lavoche | sea salt falwasser

Australia

\$ 26.00 per person

Lamingtons (v)

ANZAC biscuits (v)

Fairy bread donuts

Peppersteak pies

Sausage rolls

Cheese and vegemite swirls (v)

Chocolate

\$ 28.00 per person

White chocolate and macadamia cookie (v)

Chocolate and pecan brownie (v)

Opera slice (v)

Chocolate and jam doughnuts (v)

Pain au chocolate (v)

Substantial

\$ 40.00 per person

Ham and cheese croissants

Veal and pink peppercorn sausage rolls

Peppersteak pies

Garlic chicken balls

Egg and bacon rolls

Mini wagyu and cheese burgers

Mini hotdogs | mustard | ketchup

Conference Lunch Menu

Menu I - Stand up buffet

\$26.00 per person

Gourmet farmhouse-style sandwiches
Freshly brewed coffee, herbal and leaf tea

Menu II - Ploughman's buffet

\$42.00 per person

Charcutière - Duck and pork hock terrine | salami | leg ham | whole Tiger prawns, Mary Rose sauce | Norwegian wood smoked salmon | marinated Mediterranean vegetables | pickles | chutney | sliced Pane de Casa
Gourmet farmhouse-style sandwiches
Fromage – Sartori Bellavitino Espresso | Fromager d’Affinois Bleu | Mon Pere Brie | quince and vanilla bean paste | muscatels | Barossa bark | Kurrajong Kitchens lavoche | sea salt falwasser
Fruit salad
Freshly brewed coffee, herbal and leaf tea

Menu III – Plated one course

\$32.00 per person

Chefs Selection Main
Served with cob loaf, freshly brewed coffee, herbal and leaf tea

Menu IV – Plated two course

\$53.00 per person

Chefs Selection Entrée + Main
Served with cob loaf, freshly brewed coffee, herbal and leaf tea

Or

Chefs Selection Main + Fromage Platter
Served with Artisan bread rolls, freshly brewed coffee, herbal and leaf tea

Menu V – Full buffet

\$54.00 per person

(Minimum 50 people)

Coffin Bay oysters
Wood smoked Norwegian salmon Waldorf salad
Spinach and fetta quiche
Rare roasted fillet of Red Gum Creek grass fed beef | warm potato and Pialligo bacon salad | red wine jus
Double roasted Byron Bay Berkshire pork belly | butternut pumpkin and leatherwood honey puree | rocket, pepita and orange salad
Soy lacquered organic chicken breast | Asian slaw | seeded mustard and ginger vinaigrette
Fromage – Sartori Bellavitino Espresso | Fromager d’Affinois Bleu | Mon Pere Brie | quince and vanilla bean paste | muscatels | Barossa bark | Kurrajong Kitchens lavoche | sea salt falwasser
Served with cob loaf, freshly brewed coffee, herbal and leaf tea

Lunch and Dinner Menu

Minimum 30 guests

For the table

Cob loaf house churned rose butter

Start

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

Entrée

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

Air dried beef De Palma Bresaola | red onion and Canberra gin marmalade | tomato salsa
| sourdough crisp

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

Cauliflower and heirloom tomato carpaccio | five spiced smoked almonds and Meredith's
chevre (V, GF)

Main

Baked ½ La Ionica baby chicken | celeriac puree | crispy pancetta | red currants | grapes
| mulled wine jus | petite garden leaves (GF)

O' Connor Black Angus rump | espuma mashed Dutch cream potatoes | confit heirloom
baby vegetables | Cumberland jus | crisp scarlet kale (GF)

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

Crispy skin Humpty Doo barramundi fillet | buttered asparagus | chestnut veloute |
maple compressed apples | crisp Iberico Jamon | baby watercress and nasturtium (GF)

Confit Maremma free range duck leg | spiced red cabbage | confit parsnip | cranberries |
Cointreau and nutmeg juices (GF)

Dessert

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

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

Main Course	\$38.00 per person
2 Course – Main + Dessert	\$52.00 per person
2 Course – Entrée + Main	\$56.00 per person
3 Course – Canapes, Main + Dessert	\$59.00 per person
4 Course – To Start, Entrée, Main + Dessert	\$69.00 per person

Allow our Chefs to create the menu for you and receive a discount of
\$4.00 per person

Lunch and Dinner Menu

Maximum 30 guests

Includes bread | herbal and leaf tea or coffee | chocolates

Charcutière - Pre-set per table

King prawns, Mary Rose sauce | wood smoked Mediterranean vegetables | Moonlight Flat Clair de Lune oysters | buffalo mozzarella | Prosciutto | salami | olive tapenade | Herb focaccia

Entrée

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

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

Crispy skin pork belly | date | harissa | pistachio and mint salad (GF)

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

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

Main

O' Connor Black Angus rump | Café de Paris potato mash | buttered pod vegetables | parsnip chips | sauce Diane (GF)

La Ionica free range organic chicken breast | potato gnocchi | garden herb ratatouille | red pepper coulis | flowers

Red wine braised lamb shank | brik | roast pistachio gravel | goats milk yoghurt | pomegranate | kitchen garden micro herb salad, oregano and rock sugar vinaigrette

Confit Maremma free range duck Maryland | pistou and Pialligo bacon braised cannellini beans | Hawkes lager sous vide pearl onions | amaranth and mustard cress salad

Crispy skin Humpty Doo barramundi fillet | shitake mushroom risotto | mussel, saffron and cider broth | rockmelon, crispy shallot and baby fennel salad

Corn and sweet potato pie | chilli and tomato salsa | guacamole | sorrel | Morella Grove cider balsamic (Vegan)

Sides per table (\$ 3.00 per person, per side)

Maremma free range 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

Organic passionfruit slice | beetroot chips (Vegan/GF)

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 (GF)

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

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

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

2 Course – Entrée (or Charcuterie) + Main	\$58.00 per person
3 Course – Canapes, Main + Dessert	\$63.00 per person
3 Course – Entrée (or Charcuterie), Main + Dessert	\$73.00 per person
Tasting menu - 5 courses chef’s choice	\$74.00 per person

50/50 Alternate Serve Meals \$8.00 per person

Allow our Chefs to create the menu for you and receive a discount of \$5.00 per person

Private Dining 3 Course

A la Carte Menu

Maximum 20 guests
\$79.00 per person

To start

Sourdough damper, Dukkah, balsamic, Morella Grove olive oil (V)

Entrée

Choice

Six Moonlight Flat Clair de Lune oysters Mignonette (G/F)

Maremma free range duck L'Orange | truffle caramel fondant (G/F)

Heirloom tomato and cauliflower carpaccio, smoked almonds, tofu, nasturtium dressing
(G/F Vegan)

Deep sea scallops, cauliflower puree, Rodriguez black pudding, saffron vinaigrette (G/F)

Main

Choice

Char grilled O'Conner Black Angus beef fillet, chips, salad, green pepper jus

Crispy skin Tasmanian salmon fillet, ratatouille, barbeque red pepper sauce, celeriac chips
(G/F)

Truffled gnocchi, tomato, spinach, mushroom, whipped ricotta, walnut sauce (V)

Sweet

Choice

Classic Peach Melba

Press Club strawberries (G/F) *since 1999*

Christina Tosi crack pie, froot loop ice cream

Canape

Create your own unique package served for 60 minutes **\$32.00 per person**

Select any 6 cocktails from the menu

Additional pieces **\$5.00 per person**

Water

Moonlight Flat Clair de Lune oysters | strawberry and chili salsa (GF)

Tempura reef fish | sauce gribeche

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

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)

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 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**

Buffet Menu

Minimum 50 guests

\$68.00 per person

Includes glass of Bunnamagoo Pinot Noir Chardonnay upon arrival

Antipasto Platter per table

Prawns, Moonlight Flat Clair de Lune oysters, prosciutto, salami, olives, bocconcini, hickory smoked tomatoes, BBQ capsicum, honey roasted eggplant, herb focaccia

Buffet

Braised lamb shanks | pink eye potato and horseradish mash | red wine jus (GF)

Honey glazed ham | sauerkraut | wholegrain mustard cream sauce (GF)

12 hour slow cooked pork belly | maple roasted apples | heirloom vegetables | scratchings
| rosemary jus (GF)

Country style potato and egg salad (GF)

Green leaf salad (V, GF)

Tomato, Yarra Valley Persian feta, basil and beetroot salad (V, GF)

European cheeses | quince paste | muscatels | crisp bread

Carrot and walnut cake (V)

Portuguese custard tart

Freshly brewed coffee including herbal and leaf teas

Share Platters

Minimum 20 guests

\$62.00 per person

STARTER SHARING PLATTERS

Per Table

Selection of freshly baked Artisan bread rolls with butter

Charcuterie style platter - wood smoked Mediterranean vegetables | Shaw River buffalo mozzarella | Prosciutto | salami | olive tapenade | Barossa bark

King prawns (GF)

Moonlight Flat Clair de Lune oysters (GF)

MAIN MEAL SHARING PLATTERS

Per Table

Slow roasted rosemary lamb shank (GF)

Twice cooked pork belly with baked apple (GF)

Grilled herbed spatchcock (GF)

Crispy skin salmon with tomato olive salsa (GF)

SIDES SHARING PLATTERS

Per Table

Duck fat new potatoes | lemon thyme (GF)

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

Kohlrabi slaw | pickled ginger dressing (V,GF)

SWEET PLATTERS

Per Table

Opera slice

Lamington macarons (V)

Pecan and dark chocolate mud cake (V)

Portuguese custard tart

Caramel slice (V)

Interactive Package

Club Lounge (*Saturday and Sunday only*) with food service running for 2.5 hours

Minimum 150 guests

\$75.00 per person

Mingle

GOURMET ANTIPASTO BAR ON ARRIVAL

King prawns, Mary Rose sauce | wood smoked Mediterranean vegetables | Moonlight Flat Clair de Lune oysters | buffalo mozzarella | Prosciutto | salami | olive tapenade | Herb focaccia

Barbeque on the balcony

Includes Beef and herb Aussie gourmet sausages | Selection of mini baguette rolls and a variety of condiments

Select 3 Barbeque items:

Rosemary lamb cutlets (GF)
Thai and chilli prawn skewers (GF)
Satay chicken skewers (GF)
Lamb kofta | tahini dressing (GF)
Pork and fennel sausages
Buffalo chicken wings
Tofu and vegetable kebabs (V, GF)

Select 2 salad items:

Caesar salad
Greek salad (V, GF)
Country style potato and bacon salad (GF)
Garden salad (V, GF)
Asian slaw (V, GF)

Roaming canapes

Select 3 items:

Moonlight Flat Clair de Lune 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)
Prawn and ginger rice paper roll | ponzu dipping sauce
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)
Peking duck spring roll | sweet chili sauce

Substantial

Select 1 item:

Potato gnocchi | burnt butter, sage (V)
Risotto | pancetta, mushrooms and peas
Margarita pizza (V)
Mac and cheese (V)

Patisserie

Opera slice
Lamington macarons
Pecan and dark chocolate mud cake (V)
Portuguese custard tart
Caramel slice (V)
Doughnut wall

Ice Cream and Gelato Bar

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

Section 28 Raw Milk Fontina - Adelaide Hills, South Australia
Manchego Style Iberico 33-3 - La Mancha, Spain
Milawa Blue – Milawa, Victoria
Tintenbar Triple Cream – Byron Bay, New South Wales
Mornac Bleu D'Auvergne - Mornac Auvergne, France
L'Original Brie – Brie, France

Winter fruit paste | Barossa bark | Kurrajong Kitchens lavoche | sea salt falwasser

High Tea

Minimum 20 guests

\$45.00 per person

Includes Tea and Scones

Savoury

Select 4 items:

Mini quiche Florentine (V)

Spinach and fetta parcel (V)

Harissa lamb sausage roll

Mushroom sage Arancini (V)

Vegetable curry puff (V)

Chicken pies

Barbeque pork bun

Sandwiches

Egg | chive mayonnaise (V)

Ham | seed mustard | Swiss cheese

Mediterranean vegetable

Chicken | iceberg | tarragon mayonnaise

Roast beef | gherkin relish | mustard pickle | tomato | cheese

Sweet

Select 4 items:

Cherry slice

Lamingtons (V)

Carrot and walnut cake (V)

Portuguese custard tart

Chocolate almond tart

Orange macadamia cookies (V)

Chocolate caramel crunch (V)