



Christmas Packages

NATIONAL PRESS CLUB OF AUSTRALIA

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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.

Decorations Included

- Christmas Themed Centrepieces
- Coloured Napkin Inserts
- Christmas Crackers
- Christmas Tree



Taste of Christmas 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

Entree

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

Air dried beef 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 La Ionica spatchcock | celeriac puree | crispy pancetta | red currants | grapes |
mulled wine jus | petite garden leaves (GF)

O'Connor grass fed Black Angus rump (mb6) | 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 King reef 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

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

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

Taste of Christmas 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)

Oven roasted ½ La Ionica spatchcock | 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 grass fed Black Angus rump | Café de Paris potato mash | buttered pod vegetables | parsnip chips | sauce Diane (GF)

La Ionica chicken breast | potato gnocchi | garden herb ratatouille | flowers

Red wine braised 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 Bronte beech wood smoked bacon braised cannellini beans | Hawkes lager sous vide pearl onions | 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

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

Sides per table (\$2.00 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

Candied apple Eton mess | cinnamon custard | meringue | gingerbread crumbs (V)

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

Warm Christmas pudding | Cognac anglaise | raspberry popcorn

Fromage

Sartori Bellavitino Espresso – Wisconsin, USA

Fromager d’Affinois Bleu - Rhône-Alpes, France

Mon Pere Brie - Lorraine, France

Peach paste | muscatels | Grissini Piemontesi | Duchy organic lemon shortbread | 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

Taste of Christmas Canape Package

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 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

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 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**

Christmas Buffet Package

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

Fruit mince tarts

Yule Log

Freshly brewed coffee including herbal and leaf teas

Christmas Sharing 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 Christmas 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

Festive 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

Tuna | cucumber | lime aioli

Chicken | iceberg | tarragon mayonnaise

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

Sweet

Select 4 items:

Cherry slice

Mini fruit mince pie

Lamingtons (V)

Carrot and walnut cake (V)

Portuguese custard tart

Chocolate almond tart

Orange macadamia cookies (V)

Chocolate caramel crunch (V)