

# ~ catering menus ~

## Dietary Requirements.

We are more than happy to cater for guests with special dietary requirements, however we can **only provide meals for any special dietary requirements with prior arrangement.**

## ~ soup ~

### **Roast Pumpkin and Honey Cream (V) (GF)**

Creamy roast Queensland Blue pumpkin soup mellowed with cream and sweetened with blue gum honey and served with chopped chives and crème fraiche

### **French Onion Soup**

Double strength beef consommé thick with caramelized onions and topped with grated gruyere cheese on crusty crouton

### **La Ionica Chicken and Sweet Corn Broth (GF)**

Hearty chicken broth, thick with sweet corn, seasonal vegetables and poached organic chicken meat

### **Tomato Capsicum Soup (V) (GF)**

Chunky ripe tomatoes with smoked capsicum and fresh basil, a hint of chilli and served with sour cream

### **Potato and leek soup (V)**

Traditional thick, creamy potato and leek soup served with basil crouton

### **Mussel and Saffron Soup (GF)**

A classic rich lightly spiced creamy Eden mussel and Riesling soup, infused with saffron

### **Peking Duck Consommé**

Honey roasted Peking duck consommé, with duck, ginger, lemongrass and coriander dumplings

### **Alaskan King Crab Gazpacho (GF)**

Chilled spicy vine ripened tomato, cucumber and red capsicum soup, with a quenelle of Alaskan king crab, avocado, lemon and dill

### **Crème of Forest Mushroom Soup (GF) (V)**

A rich earthy mushroom soup, with crème fraiche, and a hint of truffle and sage

**\$14**

KEY – V = Vegetarian GF = Gluten Free

menus for every occasion

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~ entree ~

**Nirvana Salad**

Crisp garden salad leaves tossed with roast chicken, mango, avocado, semi dried tomatoes and roasted pinenuts in light garlic cream dressing topped with beetroot cheese straws

**Salmon Gravlax**

Lemon myrtle and bush pepper Tasmanian salmon gravlax with toasted brioche, fennel crème fraiche, Champagne and vanilla dressing

**Goats Cheese and Spinach Pithivier (V)**

Meredith's goat's cheese, baby spinach and nutmeg pithivier, sautéed forest mushrooms, truffle and Madeira vinaigrette

**Confit Duck Salad (GF)**

Warm crispy skin duck confit mixed through nashi pear, rocket, roasted macadamia nuts and preserved orange dressing

**Seared Tiger Prawns (GF)**

Seared Gulf of Carpentaria prawn tails on leek and potato puree, with baby fennel salad and saffron vinaigrette

**National Press Club Oysters (GF)**

Six Coffin Bay oysters gratinated with Iberico Jamon, aged balsamic, Yarra Valley Persian feta and hickory smoked tomatoes

**Lamb Tenderloin and Asparagus Salad (GF)**

Tossed salad of mixed leaves, Moroccan spiced lamb tenderloin, blanched asparagus tips, semi dried tomatoes, artichokes and roasted pine nuts with peach dressing (Seasonal)

**Yellowfin Tuna Niçoise Salad (GF)**

Lightly spiced Dukkah crusted Yellowfin tuna, rare roasted, with a Mt. Majura free range egg, green bean, tomato, and cos lettuce salad dressed with lemon aioli

**La Ionica Chicken, Cheese, Ham and Tomato**

Tender organic chicken fillets, Swiss style cheese, double smoked ham and semi dried tomato wrapped in flaky pastry and served on pea puree with Hollandaise

**Queensland Scallops**

Seared Queensland scallops bound with leek, cheese, carrot and mustard in vermouth cream, served in a scallop shell on garlic mash with split tomato basil dressing

**\$21**

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~ main course ~

**Oven Baked Tasmanian Salmon (GF)**

Crusted with cashew Dukkah, perched on sweet corn risotto with buttered asparagus, citrus tomato and basil beurre blanc

**Reef Fish Fillet (GF)**

Pan seared reef fish on green bean, cherry tomato and olive compote with confit potatoes and tarragon and lemon myrtle hollandaise

**Twice Cooked Pork Belly (GF)**

Twice cooked Berkshire pork belly with native bush spice served on celeriac, apple and pink eye potato mash with braised red cabbage and star anise jus

**Beef Chancellor (GF)**

Tender New England beef fillet marinated in harissa with fresh herbs and cracked pepper set on tomato basil risotto and served with bacon, leek and sour cream sauce

**Fillet of Beef Champignon (GF)**

Aged and marinated beef, roasted pink and set on skordahlia, with wild mushroom compote and oxtail jus

**Oven Roasted Chicken Breast (GF)**

Lemongrass and herb marinated chicken breast served on three cheese risotto, grilled Mediterranean vegetables and roast garlic jus

**Red Wine Chicken Breast (GF)**

Red wine and raspberry pot roasted chicken breast on crisp herb tossed potatoes, tatsoi and pine nut salad, rosemary and juniper berry sauce

**Sweet Potato Strudel (V)**

Leatherwood honey roasted sweet potato, spinach and marinated bocconcini wrapped in filo pastry, served on sautéed leek and topped with our own spicy vine ripened tomato relish

**Duck Breast on Leek Risotto (GF)**

Prime marinated Mallard duck breast roasted pink and served sliced onto creamy leek and cheddar risotto with steamed broccolini with star anise and orange scented jus

**Lamb Loin (GF)**

Roasted loin of lamb with cumin infused eggplant puree, caramelized eshallsots, cucumber relish and minted yoghurt

**Daube of Beef (GF)**

Slow cooked beef cheek in red wine with garlic mashed potato, maple baked root vegetables and marrowbone jus

**\$33**

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*All main courses include freshly baked bread rolls, tea or coffee and chocolates*

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~dessert~

**Fresh Fruit Tartlet**

Sweet pastry tartlet with vanilla custard, fresh sliced fruits and berries, apricot coulis and King Island cream

**Lemongrass and Palm Sugar Pannacotta (GF)**

A rich Italian cream dessert with a twist of lemongrass and palm sugar served with orange and chilli caramel and a shard of toffee

**Lime and Coconut Syrup Pudding**

Warm pudding of coconut and lime served in lime and nutmeg syrup

**Baked Passion fruit Cheesecake**

Light baked passion fruit cheesecake served with apricot compote and strawberry yoghurt

**Chocolate Sponge Roulade**

Home style chocolate sponge rolled with strawberry cream filling and served with a quenelle of double cream and cherry compote

**Blackberry, Rhubarb and Pear Frangipane Tart**

Baked egg, almond, butter and flour mixed with poached berries, rhubarb and pear in a crisp shell with pure cream

**Sticky Date Pudding**

Traditional sticky date pudding served hot with butterscotch sauce and Chantilly cream with macerated strawberries

**Sparkling Pinot Noir Chardonnay and Forest Berry Soup (GF)**

A sweet bubbly soup filled with fresh berries and topped with orange and mint sorbet

**Selection of Australian and European Cheese\* (GF)**

Served on platters per table with fresh and dried fruits and a variety of crispbreads

\$15

## Costs and extras.

3 Course (Entrée + main+ dessert)	\$69.00pp
3 Course (Soup + main + dessert)	\$59.00pp
3 Course (Canapé + main + dessert)	\$55.00pp
2 Course (Entrée + main)	\$54.00pp
2 Course (Main + dessert)	\$48.00pp
2 Course (Soup + main)	\$47.00pp
Main Course only	\$33.00pp

**Allow our chefs to create the menu for you to receive a discount of \$2.00 pp per course!**

### **50/50- alternate meal option**

50/50 alternate meals available for a minimum of 40 guests and will incur a \$8.00 service charge per person.  
Cheese not available on alternate service menu

### **Extras**

Antipasto in addition to 3 course menu	\$8.00 pp
Cheese Platter in addition to dessert	\$4.50 pp
Fruit Platter in addition to dessert	\$4.50pp
50/50 alternate meal	\$8.00 pp

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### **PHOTOGRAPHY**

Photography for your event can be arranged directly with Club Photographer Sandy Spiers. Please call Sandy directly to discuss your requirements and obtain a quote. Sandy's contact number is 0419 690 554. All images will be provided to you in digital format. Sandy has worked with the press club for many years and is very familiar with our venue and specialises in corporate and event photography.