

# press\* functions

Reservations at press\* food & wine are taken on our first floor. This loft style space, is flooded with natural light. Plush booths and tables, exposed beams and raw brick set an inviting scene for an intimate get together or a feast for a crowd.

The food at press\* is designed to suit shared dining. We feel this shared approach to eating enhances the sense of occasion that brings a large group of people together around one table. The menu designed by our Chef Andrew Davies, represents our philosophy of bringing the best produce from our patch of the earth to the table.

Our menus change with the seasons. If you have something specific in mind, or would like to include your favorite dish we're happy to discuss a menu with you. Dietary requirements are always taken into consideration when planning your event.

Groups of 10 or more are offered a choice of menus.  
See a sample of this season's menus further down.

Groups of 20 pax and over may choose from the following beverage options;

3-hour beverage package at \$45 per person - including our favourite sparkling, red and white wines, beers and soft drinks.

3 hour beverage package (sample only)

Goodieson's Pilsner  
Castello Premium Lager  
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Simon Greenleaf Méthode Traditionelle NV  
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Dandelion Wishing Clock Sauvignon Blanc 2015  
Jim Barry The Lodge Hill Riesling 2015  
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The Hedonist Shiraz 2014  
Wine by KT Tinta Tempranillo 2014

Selected beverage menu - beverages may be pre-ordered from our wine list and charged by consumption.

We are also happy to tailor a premium beverage package to suit your event.  
Please note, we do not operate an open bar for purchasing drinks separately and we do not accept BYO.

For a group booking in the restaurant we seat a maximum of 50 people. Our first floor space is available for exclusive use. We can seat up to 90 guests for a sit down dinner and 110 guests for a cocktail style function. There is a minimum spend required on food and beverage as well as a room hire fee. Please contact us for further information.

All group bookings at press\* are required to pay a deposit to confirm your requested date. Confirmation of final numbers is required 48 hours prior to the event date. Charges will be based on the guaranteed minimum number at confirmation. Cancellations may incur a charge depending on the notice given. We understand that in certain circumstances canceling is necessary and take each on merit. For private functions, a 20% deposit is required upon booking. The remaining amount and any additional charges incurred are to be finalised in full on the date of the function. Private functions that are canceled within 48 hours of the event date will incur a charge of 50% of the agreed minimum spend.

We accept all major credit cards. No separate accounts. We do not accept cheques unless by prior arrangement.  
We look forward to working with you to create your perfect event!

## press\* tasting menu \$68 per person

### sample menu

citrus-cured salmon, orange, poppy seed, pickled radish  
beef carpaccio, neufchâtel, rocket, lemon & capers  
mum's dutch veal croquettes, dijon

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rodriguez bros. morcilla, apple & wombok slaw  
quinoa, lentil, beetroot, almond, sheep's milk yoghurt  
wood-grilled squid, smoked hummus

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roast pork belly, pomegranate, apple & fennel salad  
hereford pepper rump, marsala-roasted onion

leaf salad  
shoestring fries

\*\*\*\*

crème brûlée  
banana bombe alaska, caramel sauce

press\* luncheon tasting menu \$45 per person  
available at lunchtime only (menu not available 14th - 24th December)

sample menu

yellow fin tuna sashimi, grapefruit, radish, fennel, capers  
roasted pork bun, kewpie  
quinoa, lentil, beetroot, almond, sheep's milk yoghurt

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roast pork belly, pomegranate, apple & fennel salad  
hereford pepper rump, marsala-roasted onion

leaf salad

\*\*\*\*

crème brûlée  
chocolate tart, coffee ice cream

press\* selection \$78 per person  
shared dining with a choice for your main

sample menu

pickled watermelon, witlof, radicchio, basil, white anchovy  
mum's dutch veal croquettes, dijon  
beef carpaccio, neufchâtel, rocket, lemon & capers

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wood-grilled squid, smoked hummus  
rodriguez bros. morcilla, apple & wombok remoulade

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house-made pappardelle, blue swimmer crab, tomato, chilli  
or  
duck breast, confit duck leg, braised cabbage, dauphine potato  
or  
hereford pepper rump, marsala-roasted onion

leaf salad  
shoestring fries

\*\*\*\*

banana bombe alaska, caramel ice cream  
crème brûlée

## press\* roast suckling berkshire pig\* feasting menu

minimum 10 guests \$92 per head.

This menu is designed for a crowd so unfortunately if your numbers decrease, the minimum spend still applies.

\* As the feature of your tasting menu we roast and present half a suckling pig to your table to be feasted upon, accompanied by all the trimmings.

\* Our free range Berkshire pigs come from Boston Bay Smallgoods Company. A family run business in Port Lincoln in South Australia.

24 hours notice is needed to guarantee availability. Orders for pigs are not processed until we have received an advance payment of \$150 which will then be deducted from the final bill. Please note that we cannot offer a refund for this payment.

### sample suckling berkshire pig feasting menu

banderilla - agiña pickled pepper, olive, anchovy, sausage  
citrus-cured salmon, orange, poppy seed, pickled radish  
beef carpaccio, neufchâtel, rocket, lemon & capers

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rodriguez bros. morcilla, apple & wombok slaw  
prawn bun, dill, aioli, frisée

\*\*\*\*

### press\* half roast suckling pig

with all the trimmings:

cauliflower puree

pork jus

roast potatoes

witlof salad

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chocolate tart, coffee ice cream  
crème brûlée

## canapés

canapé selection @ \$55 per person (choice of 5)

- sample only
- our menus change with seasonality and availability

banderilla of ocean trout, salted cucumber  
salt & pepper prawns, dill and cucumber tartare  
veal croquettes, dijon mustard  
duck & cumquat boudin, toast  
greenslade chicken, fig & walnut terrine  
mushroom pithivier  
duck crepes  
roasted pork bun, kewpie  
seared beef & horseradish cream

premium canapé selection @ \$65 per person (choice of 7)

- sample only
- our menus change with seasonality and availability

pristine oysters natural  
tuna pintxos, salted cucumber  
scallop wrapped in speck  
fried school prawns with chipotle aioli  
veal croquettes, dijon mustard  
duck & cumquat boudin, toast  
pork shoulder & liver terrine  
morcilla & apple skewer  
curried cauliflower pithivier  
duck crepes  
roasted pork bun, kewpie  
seared beef & horseradish cream