

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

42°S Premier Cuvée

Dandelion Wishing Clock Sauvignon Blanc 2012
Pikes Luccio Pinot Grigio 2013

Mount Langi Ghiran Moyston Hills Shiraz 2006
Xanadu Next of Kin Cabernet Sauvignon 2010

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

We are also happy to tailor make 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. A minimum spend is required for the exclusive use of our first floor space which seats up to 90 people. 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. Private functions that are canceled within 48 hours of the event date will incur a charge of 50% of the agreed minimum spend. For private functions, a 20% deposit is required upon booking and an additional 30% of the agreed minimum spend is to be paid in the week prior to the event. The remaining 50% and any additional charges incurred are to be finalised in full on the date of the function.

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

beetroot, witlof, crispy speck, walnuts & goat's curd
soft shell crab, chilli jam
yellowfin tuna, soy & cucumber

rare beef, bean shoot, cucumber, daikon, peanuts, nahm jim
wood-grilled squid, chimmichurri
chorizo, red peppers, choka sauce

crispy skin duck leg, shallot & watercress salad
roast pork belly, cabbage salad & cauliflower puree
hanger steak, roast garlic butter

leaf salad
shoestring fries

honeycomb nougat glacé, raspberry sauce, blueberries
lemon tart, yoghurt sorbet, citrus salad

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

sample menu

tomato salad, white anchovies, buffalo mozzarella
roasted pork bun, kewpie
scallop, avocado, miso dressing

quinoa & pearl barley salad, sugar snaps, peas, fetta
local chargrilled squid, chimmichurri sauce
corned beef, fennel, hot english mustard aioli

house-made pappardelle, boston bay cockles, chilli, garlic
or
roast pork belly, cabbage salad & cauliflower puree
or
hereford pepper rump, confit onion, green beans

leaf salad
shoestring fries

coconut tapioca, mango jelly, lychees, lime sorbet
strawberry bombe alaska, pineapple, vanilla anglaise

press* half roast suckling berkshire pig*
press* feasting menu

minimum 10 guests \$85 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 milk-fed Berkshire pigs are from Harvey's biodynamic farm near Lake Alexandrina in South Australia.

24 hours notice is needed to guarantee availability. Orders for pigs are not processed until we have received an advanced 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
yellowfin tuna, soy & cucumber
beetroot, witlof, crispy speck, walnuts & goat's curd

rare beef, bean shoot, cucumber, daikon, peanuts, nahm jim
wood-grilled squid, chimmichurri

press* half roast suckling pig
with all the trimmings:
cauliflower puree
pork jus
roast potatoes
witlof salad

lemon tart, yoghurt sorbet, citrus salad
dark & white chocolate terrine, peanut brittle, coffee syrup

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
morquilla & apple skewer
curried cauliflower pithivier
duck crepes
roasted pork bun, kewpie
seared beef & horseradish cream

