

# NATIONAL PRESS CLUB OF AUSTRALIA

## APRIL MENU

MONDAY – WEDNESDAY 11AM – 7PM  
THURSDAY – FRIDAY 11AM – 9PM

### BREAD \$5

Oregano and thyme focaccia | Morella Grove Estate extra virgin olive oil and cherry balsamic (V)

Focaccia crostini | tomato and peach chutney (V)

### SNACKS \$14

Spicy wedges | crème fraiche | sweet chilli sauce

Beer battered chips | tomato sauce

Battered flathead bites (I) | chimichurri

### BURGERS \$17

Beef cheeseburger - Swiss cheese, caramelised onion, streaky bacon, beetroot, lemon aioli, potato bun | beer battered chips

Southern fried chicken burger - buttermilk and spice marinated chicken thigh, iceberg lettuce, tomato, hot honey and mustard mayonnaise, potato bun | beer battered chips

### SMALL \$21

Guinness, mushroom, bacon and beef pot pie

Soy and sesame braised pork belly | spring onion pancake | cucumber | coriander

Pumpkin ravioli | burnt butter, garlic and sage sauce | toasted walnuts (V)

Butter poached Queensland grouper fillet (A) | Singapore black pepper sauce | slow roasted celeriac | crispy curry leaves

Carolina gold roasted half spatchcock | black plum relish | blackened leek (GF)

### LARGE \$38

Daintree barramundi fillet (A) | tea smoked mashed potato | sauteed asparagus and peas | capsicum coulis (GF)

Crispy skin duck breast | parsnip sarladaise | cocktail onion | cavolo-nero | orange jus (GF)

Greek style lamb shank | crispy kipfler potato | wilted baby spinach | Reggiano Parmigiana (GF)

Curry spiced cauliflower steak | apple, pomegranate, tomato, cucumber and butter lettuce salad | hummus (VG)

Char-grilled Darling Downs wagyu beef rump (MBS3+) 200gm | garden salad | straight cut chips | mushroom sauce (\$10 surcharge)

### SIDES \$8

Honey and chili roasted carrots | mint | toasted pine nuts | sumac yoghurt (V/GF)

Mediterranean pearl cous cous salad | cucumber, pumpkin, tomato, coriander, olive, preserved lemon, raisins (VG)

### SWEET \$18

Chocolate fondant | strawberry coulis | coffee ice cream

Apple and almond crumble slice | vanilla anglaise (V)

#### Fromage

Berry's Creek Mossvale Blue cheese | cows milk | Berry's Creek, VIC

Tilba Dairy Applebox Smoked Cheddar | cows milk | Tilba, NSW  
Adelaide Hills Triple Cream Brie | cows milk | Adelaide Hills, SA  
Barossa Bark nigella | Mary's flaxseed and sesame crackers |  
Byron Bay Falwasser | dried apricots | quince paste

*Please ask one of our wonderful bar staff about our feature food, local wines of the week, cocktail of the week, upcoming events, or for any advice on what to eat and drink*

*A = Australian Seafood*

*I = Imported Seafood*

*M = Mixed Seafood*

*GF = Gluten Free*

*V = Vegetarian*

*VG = Vegan*



RESTAURANT AND CATERING AUSTRALIA NATIONAL WINNER 2023 SILVER AWARD FOR EXCELLENCE - RESTAURANT IN A PUB/CLUB