

NATIONAL PRESS CLUB OF AUSTRALIA

MAY 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)

SNACKS \$ 14

Spicy wedges | crème fraiche | sweet chilli sauce

Beer battered chips | tomato sauce

Battered flathead bites (1) | 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, pickles, 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

Autumn risotto | basil and semi-dried heirloom tomato pesto | baby bocconcini (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) | smoked mashed potato | seared asparagus and fennel | capsicum couli (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)

Indian spiced curried pumpkin wedge | apple, pomegranate, tomato, cucumber and butter lettuce salad | hummus (VG)

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

Dark chocolate fondant | strawberry coulis | Baileys 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