

NATIONAL PRESS CLUB OF AUSTRALIA

JULY MENU

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

SNACKS

- Oregano and thyme focaccia | Morella Grove Estate extra virgin olive oil and cherry balsamic (V) \$ 5
- Spicy wedges | crème fraîche | sweet chilli sauce \$ 9
- Beer battered chips | tomato sauce \$ 9
- Battered flathead bites (1) | chimichurri \$ 14
- Beef cheeseburger - Swiss cheese, caramelised onion, streaky bacon, pickles, lemon aioli, milk bun | beer battered chips \$ 19
- Southern fried chicken burger - buttermilk and spice marinated chicken thigh, coleslaw, hot honey and mustard mayonnaise, milk bun | beer battered chips \$ 19

SMALL

\$ 22

- Guinness, mushroom, bacon and beef pot pie
- Soy and sesame braised pork belly | spring onion pancake | cucumber | coriander
- Winter 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
- Duck breast | potato dauphinoise | baby herbs | blueberry jus

LARGE

\$ 39

- Daintree barramundi fillet (A) | confit garlic mashed potato | seared asparagus and fennel | capsicum couli (GF)
- Butter chicken | saffron and cumin infused basmati rice | parsley and garlic butter naan
- Greek style lamb shank | crispy kipfler potato | wilted baby spinach | Reggiano Parmigiana (GF)
- Miso and maple roasted pumpkin wedge | pearl cous cous olive and raisin salad | hummus (VG)
- Char-grilled Darling Downs wagyu beef rump (MBS3+) 200gm | garden salad | beer battered chips | sauce bordelaise (\$10 surcharge)

SIDES

\$ 9

- Winter pear salad | red coral lettuce | dried cranberries | candied walnuts | pickled Spanish onion (VG/GF)
- Charred corn and chorizo mojo | tomato | eschalot | dill | feta | lime and chilli dressing

SWEET

\$ 19

- Dark chocolate fondant | strawberry coulis | Baileys ice cream
- Apple and almond crumble slice | vanilla anglaise (V)

Fromage

- Gorgonzola Piccante Blue | cows milk | Lombardy, Italy
- Ford Farm Cave Aged Cheddar | cows milk | Dorset, England
- Charleston Jersey Brie | cows milk | Adelaide, Australia
- Oliver lane apple and cinnamon crackers | 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