

NATIONAL PRESS CLUB OF AUSTRALIA

JUNE 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 fraiche | sweet chilli sauce \$ 9
- Beer battered chips | tomato sauce \$ 9
- Battered flathead bites (I) | chimichurri \$ 14
- Beef cheeseburger - Swiss cheese, caramelised onion, streaky bacon, beetroot, lemon aioli, potato bun | beer battered chips \$ 17
- Southern fried chicken burger - buttermilk and spice marinated chicken thigh, iceberg lettuce, pickles, hot honey and mustard mayonnaise, potato bun | beer battered chips \$ 17

SMALL \$ 21

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

LARGE \$ 38

- Daintree barramundi fillet (A) | confit garlic mashed potato | seared asparagus and fennel | capsicum couli (GF)
- Butter chicken | saffron and cumin 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 | raisins | tomato | olives | hummus (VG)
- Char-grilled Darling Downs wagyu beef rump (MBS3+) 200gm | garden salad | beer battered chips | sauce bordelaise (\$10 surcharge)

SIDES \$ 8

- Honey and chili roasted carrots | mint | sumac yoghurt (V/GF)
- Winter pear salad | red coral lettuce | dried cranberries | candied walnuts | pickled Spanish onion (VG/GF)

SWEET \$ 18

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

Fromage

- Caseificio Rosso Gratin Blue | cows milk | Piedmont, Italy
- Ford Farm Cave Aged Cheddar | cows milk | Dorset, England
- Paysan Breton L'Original Brie | cows milk | Brittany, France
- 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