

NATIONAL PRESS CLUB OF AUSTRALIA

SEPTEMBER 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) tartar sauce	\$ 14
Beef burger – Swiss cheese, caramelised onion, streaky bacon, pickles, lemon aioli, milk bun beer battered chips	\$ 19
BBQ pulled pork burger slow cooked pork shoulder, coleslaw, aioli, milk bun beer battered chips	\$ 19



SMALL \$ 24

Guinness, mushroom, bacon and beef pot pie

Pink peppercorn crusted Tasmanian lamb back-strap | mint, tomato, onion, radish and crouton salad | tzatziki

Spring risotto | basil and semi-dried heirloom tomato pesto | baby bocconcini (V/GF)

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

Thai chilli Shark Bay blue swimmer crab cakes (A) | Asian slaw | citrus mayonnaise | chili oil
(\$8 surcharge)

LARGE \$ 39

Daintree barramundi fillet (A) | confit garlic mashed potato | seared asparagus and fennel | capsicum couli (GF)

Caramel braised Southern Highlands pork belly | jasmine rice | soy pod vegetables | chimichurri | sliced shallot

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

Miso glazed pumpkin wedge | tomato, green capsicum, eschalot and quinoa salad | hummus (VG/GF)

Char-grilled Darling Downs wagyu beef rump (MBS3+) 200gm | garden salad | beer battered chips | peppercorn sauce **(\$10 surcharge)**

SIDE \$ 9

Pear salad | red coral lettuce | dried cranberries | candied walnuts | pickled Spanish onion (VG/GF)

SWEET \$ 19

Dark chocolate fondant | strawberry coulis | Baileys ice cream (V)

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 beetroot, pomegranate and fennel crackers | dried apricots | quince paste (GF)

Please ask one of our wonderful bar staff about our feature food, 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