NATIONAL PRESS CLUB OF AUSTRALIA

NOVEMBER 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

Capital Brewing Coast Ale, 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

Macadamia nut crusted Daintree barramundi fillet (A) | yam puree | mango and avocado salsa | warrigal greens and finger lime oil

Caramel braised Southern Highlands pork belly | shallot and lemongrass rice cake | soy glazed snow peas | chimichurri

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

Fennel salad | orange | iceberg lettuce | pomegranate (VG/GF)

SWEET $19

Red wine poached peach and cream croissant | espresso ice cream

Gâteau de Voyage - raspberry and almond sponge cake | green tea and lemon curd | raspberries

Fromage

Gorgonzola Dolce Blue | cows milk | Lombardy, Italy

Ford Farm Cave Aged Cheddar | cows milk | Dorset, England

Charleston Jersey Brie | cows milk | Adelaide, Australia

Falwasser 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 - 2026 WINNER FOR EXCELLENCE- RESTAURANT IN A PUB/CLUB ACT