

Club Lounge Autumn 2019

11.30am – 7.30pm Monday – Tuesday

11.30am – 9.00pm Wednesday – Friday

2 course Business Lunch available in restaurant Monday – Friday 12-3pm

Chefs – Daren Tetley / Daryl Harris

Bites

Cantina soy and seed sourdough Lescure butter (V)	\$5
Warm Heirloom olives, chilli, Rodriguez chorizo (G/F)	\$10
Maple roasted macadamia nut, smoked almond, wasabi and soy pecans (G/F, V)	\$10
Truffle salted beer battered chips, lemon mayonnaise	\$12
Spicy wedges, crème fraiche, sweet chilli sauce	\$12
MoVida baby sardine, tomato and basil bruschetta	\$12

Originals since 1999

National Press Club steak sandwich, beetroot relish, caramelised onion, egg, Pialligo Estate bacon, Swiss cheese, steakhouse chips, tomato relish	\$21
Victor Churchill wagyu cheese burger, pickles, onion, sesame seed bun	\$16
Char grilled 300g O’Conner Black Angus beef fillet, chips, salad, green pepper sauce – Gippsland, Victoria	\$45

Moonlight Flat Clair de Lune Bouton Oysters ½ dz \$19
 . 1 dz \$31

(Happy hour oyster bar \$2 each – freshly shucked 5-6pm Thursday and Friday)

Natural with lemon cheek (G/F)

Kilpatrick (G/F)

Platters

Charcuterie – Salsiccia Sarda, Crudo Prosciutto, Calabrese Salami, Cinghiale Bocconcini, Tasmanian pepperberry and red cabbage sauerkraut, dill pickle, damper \$26pp

Fromage – Shropshire Blue | Cow | Nottinghamshire, England - Kris Lloyd Artisan Jester | Goats Milk and Cow Cream | Adelaide Hills, South Australia - Section 28 Mont Priscilla | Cow | Adelaide Hills, South Australia - Le Conquéran Grand Camembert | Cow | Normandy, France - Cyprus Grove Lamb Chopper | Sheep | Holland (matured in USA) - Grissini Piemontesi | Millers Earth | Duchy organic lemon shortbread | muscatels | fresh honeycomb \$25pp

Small Plates

Abrolhos Island scallops, cauliflower puree, Rodriguez black pudding, saffron vinaigrette (G/F)	\$22
Yarra Valley caviar Tasmanian ocean trout sorrel horseradish cream sauce (G/F)	\$22
Heirloom tomato and cauliflower carpaccio, smoked almonds, tofu, nasturtium dressing (G/F Vegan)	\$17

Large Plates

Crispy skin Humpty Doo barramundi fillet, ratatouille, barbeque red pepper sauce, celeriac chips (G/F)	\$29
Tarragon roasted ½ La Ionica chicken, hickory smoked tomatoes, black olives, corn salsa, pepita and coriander emulsion (G/F)	\$26
Truffled gnocchi, tomato, spinach, mushroom, whipped ricotta, walnut sauce (V)	\$25
Tofu Thai curry pie, pea puree, Asian slaw (Vegan)	\$19

Premium Cuts

200gm two bone Breakout River Cowra lamb rack, Cumberland sauce - Lachlan Valley, New South Wales	\$38
200gm rare breed Kurobuta Berkshire pork cutlet, apple relish, pepper and Cognac demi glaze – Byron Bay, New South Wales	\$35
200gm Maremma free range Aylesbury Pekin duck L’Orange, petit salad – Taralga, New South Wales (G/F)	\$36

All cuts served with Café de Paris mashed Dutch Cream potatoes, buttered pod vegetables, blistered heirloom tomatoes

Sweet

Press Club strawberries (G/F) <i>since 1999</i>	\$15
Christina Tosi crack pie, froot loop ice cream	\$16