

NATIONAL PRESS CLUB OF AUSTRALIA

Club Lounge

12.00pm – 9.00pm

Summer 2019

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

Chef – Daren Tetley / Daryl Harris

Bites

Sourdough damper, Dukkah, balsamic, Morella Grove olive oil (V)	\$5
Warm Heirloom olives, chilli, 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

Merimbula Rock Oysters ½ dz \$14 1dz \$25

Natural with lemon cheek (G/F)

Hibiscus granita (G/F)

Kilpatrick (G/F)

Originals since 1999

National Press Club steak sandwich, beetroot relish, caramelised onion, egg, Pialligo Estate bacon, Swiss cheese, steakhouse chips, tomato relish **\$19**

Haloumi burger – guacamole, tomato, mushroom, onion marmalade, iceberg, milk bun, rosemary and sea salt chips (V) **\$19**

Char grilled 300g Riverina grain fed Angus beef fillet, chips, salad, green pepper sauce **\$39**

Platters

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

Fromage – Section 28 Raw Milk Fontina- Adelaide Hills, South Australia | Mornac Bleu D’Auvergne- Mornac Auvergne, France | L’Original Brie – Brie, France | sea salt lavoche, Byron Bay charcoal falwasser, Rosemary pana croccante, muscatels, vanilla fruit paste **\$25pp**

Small Plates

Deep sea scallops, cauliflower puree, black pudding, saffron vinaigrette (G/F) **\$19**

Beetroot and vodka cured Tasmanian salmon fillet, potato, onion, and preserved lemon salad **\$15**

Heirloom tomato and cauliflower carpaccio, smoked almonds, tofu, nasturtium dressing (G/F Vegan) **\$17**

Large Plates

Crispy skin King Reef barramundi fillet, ratatouille, barbeque red pepper sauce, celeriac chips (G/F) **\$29**

Tarragon roasted ½ organic chicken, hickory smoked tomatoes, black olives, corn salsa (G/F) **\$25**

Truffled gnocchi, tomato, spinach, mushroom, whipped ricotta, walnut sauce (V) **\$23**

Premium Cuts

200g Tajima wagyu rump (MB6+), Béarnaise sauce – Northern Victoria (G/F) **\$33**

Berkshire pork cutlet, apple relish, pepper and Cognac demi glaze (G/F) – Byron Bay, New South Wales **\$35**

Pinnacle three bone lamb rack, Cumberland jus – Southern New South Wales (G/F) **\$38**

All cuts served with Café de Paris mashed Dutch Cream potatoes, buttered asparagus, thyme honey roasted heirloom carrots

Sweet

Opera slice, almond jaconde, coffee buttercream, chocolate ganache, blueberry popcorn **\$15**

Press Club strawberries (G/F) *since 1999* **\$15**

Christina Tosi crack pie, froot loop ice cream **\$16**