

NATIONAL PRESS CLUB OF AUSTRALIA

Club Lounge September 2019

11.00am – 7.30pm Monday – Tuesday

11.00am – 9.00pm Wednesday – Friday

Chefs – Daren Tetley / Daryl Harris

Bites

Sydney soy and linseed sourdough, Clear Range Truffle 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
Buffalo chicken wings, MoVida Romesco sauce	\$13
Spicy wedges, crème fraiche, sweet chilli	\$12
Barbeque basted pork riblets, coal roasted capsicum and lemon myrtle leaf mojo	\$14
Ham, cheese and tomato toasty	\$11

Originals since 1999

National Press Club steak sandwich, beetroot relish, caramelised onion, egg, Bronte Beechworth bacon, Swiss cheese, steakhouse chips, tomato relish	\$21
Tajima full blood wagyu cheese burger, pickles, onion, brioche bun, root vegetable chips	\$16
Chargrilled 300g Josdale Black Angus grass fed beef fillet, chips, salad, green pepper sauce	\$45

Moonlight Flat Clair de Lune Bouton oysters

½ dz	\$19
1 dz	\$31

Natural with lemon cheek (G/F)
Kilpatrick (G/F)

Small Plates

Prawn, pippy, tuna and baby octopus Bouillabaisse, ciabatta, Lescure butter	\$22
Corn fed chicken breast, sage caramel and popcorn fettucine	\$20
Mooloolaba scallops, cauliflower puree, Rodriguez black pudding, saffron vinaigrette (G/F)	\$22
Vegan baked beans, Dukkah, toasted Sydney sourdough (Vegan)	\$17

Large Plates

Slow cooked pork belly, sauerkraut colcannon, maple sous vide apple, scratchings, burnt baby leeks, fig jus	\$28
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Crispy skin Coral Coast barramundi fillet, ratatouille, barbeque red pepper sauce, celeriac chips (G/F)	\$31
Red wine braised pulled lamb shank, brik, roast pistachio gravel, goats milk yoghurt, dukkah pumpkin, pomegranate, micro herb salad, oregano and rock sugar vinaigrette	\$28
Truffled gnocchi, tomato, spinach, mushroom, whipped ricotta, walnut sauce (V)	\$25
Mushroom, lentil, cashew, tomato and onion pie, avocado, orange and cress salad (Vegan)	\$19
Panko crusted White River veal cutlet, grilled lemon cheek, horseradish mashed Dutch cream potatoes, buttered pod vegetables, blistered heirloom tomatoes	\$39

Fromage – L’Original Brie | Cow | Breton, France - Ossau-Iraty | Sheep | Pyrenees, Basque Country - Fourme d’Ambert | Cow | Auvergne, France - Taleggio DOP | Cow | Val Taleggio, Italy – Sartori BellaVitano Espresso | Cow | Wisconsin, USA – Byron Bay charcoal falwasser | Oaty Joes biscuits | rosemary Pane Croccante | muscatels | spring fruit paste \$25

Sweet

Warm chocolate and Cognac soft centred pudding, liquorice ice cream	\$16
Sweet pie of the week – see feature	\$11

(Happy hour Moonlight Flat oyster bar \$2 each – 6.00 -7.00pm Thursday and Friday)