

**NATIONAL
PRESS CLUB
OF AUSTRALIA**

Club Lounge

12.00pm – 9.00pm Summer 2019

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

Chefs – 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

Originals since 1999

National Press Club steak sandwich, beetroot relish, caramelised onion, egg, Pialligo Estate bacon, Swiss cheese, steakhouse chips, tomato relish	\$19
Vegan tofu Thai curry pie, pea puree, Asian slaw (Vegan)	\$19
Char grilled 300g Riverina grain fed Angus beef fillet, chips, salad, green pepper sauce	\$39

Moonlight Flat Clair de Lune Bouton Oysters ½ dz \$18
1dz \$30

(Happy hour oyster bar \$2 each – freshly shucked 5-6.30pm Thursday and Friday)

Natural with lemon cheek (G/F)

Bloody Mary (G/F)

Lime and Cucumber Granita (G/F)

Champagne sabayon (G/F)

Platters

Charcuterie – Salsiccia Sarda, Crudo Prosciutto, Calabrese Salami, Cinghiale Bocconcini, Tasmanian pepperberry 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
220g Berkshire pork cutlet, apple relish, pepper and Cognac demi glaze (G/F) – Byron Bay, New South Wales	\$35
220g White River veal cutlet, caramelised garlic cream jus (G/F)	\$35

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