

Restaurant National Press Club of Australia

Summer Menu 2019

Chef – Sophie Schiliro

12.00pm – 2.00pm

Bread

Sourdough damper, Dukkah, balsamic, Morella Grove olive oil (V) \$5

Entrée

To Share

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

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

Natural with lemon cheek (G/F); Bloody Mary (G/F); Lime & cucumber granita (G/F); Champagne Sabayon (G/F)

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

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

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

Main

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

Northern Victoria 200g Tajima wagyu rump (MB6+), Béarnaise sauce, Café de Paris mashed Dutch Cream potatoes, buttered asparagus, thyme honey roasted heirloom carrots (G/F) \$33

Byron Bay Berkshire pork cutlet, apple relish, pepper and Cognac demi glaze, Café de Paris mashed Dutch Cream potatoes, buttered asparagus, thyme honey roasted heirloom carrots (G/F) \$35

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

Northern Victoria 220g White River veal cutlet, caramelised garlic cream jus, Café de Paris mashed Dutch Cream potatoes, buttered asparagus, thyme honey roasted heirloom carrots (G/F) \$38

Sweet

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

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

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

Fromage – Section 28 Raw Milk Fontina- Adelaide Hills, South Australia | Mornac Bleu D’Auvergne- Mornac Auvergne, France | L’Original Brie – Brie, France | Kurrajong Kitchens lavoche, Byron Bay falwasser, Barossa bark, muscatels, vanilla fruit paste \$25pp