

# RESTAURANT MENU

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LUNCH: 12PM - 2.30PM

DINNER: 6PM - 9PM

2-COURSE \$45 | 3-COURSE \$60



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NATIONAL  
PRESS CLUB  
OF AUSTRALIA

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## BREAD

Ciabatta roll | whipped tarragon and caper butter

## TO START

Classic French onion soup | gruyere baguette

Slow cooked pork belly | celeriac puree | cucumber and apple salad |  
maple and cardamom dressing

Seared Mooloolaba scallops | black pudding | Clear Range truffled  
pea puree | Asian slaw

Potato gnocchi | sautéed baby spinach | verde

Chicken, leek and mushroom risotto | rocket and Morella Grove chilli jam

Six Merimbula rock oysters | burnt lemon cheek

## MAIN

Rosemary roasted three bone lamb rack | sweet potato fondant | asparagus,  
radish and mint salad | shallot, lemon and garlic emulsion

Confit duck maryland | Spring lentils | charred peas and bacon

Indian butter chicken | aromatic rice | raita | naan

Thousand Guineas Shorthorn striploin (300gm) | frites | garlic green  
beans | Cognac and pepper sauce (**\$10 surcharge**)

Mushroom and lentil pie floater

Red wine, tomato and winter vegetable braised lamb shank |  
Clear Range truffled mashed potato

## SWEET

Olive oil pound cake | confiture Cara Cara orange | liquorice ice cream

Press Club Strawberries – Original since 1999 – Butterscotch cream |  
strawberries - fresh, coulis, sorbet and curd | vanilla Galliano ice cream

**Fromage** - Adelaide Hills triple cream, Adelaide, SA | Bay of Fires Cloth-Bound  
Cheddar, St Helens, TAS | Adelaide Hills blue, Adelaide, SA | charcoal falwasser |  
lavosh | rosemary pane croccante | fruit paste | Riesling poached pear