

# 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

Sourdough olive roll | whipped tarragon and caper butter

## TO START

Kangaroo consommé | smoked onion

Slow cooked pork belly | kohlrabi and pear salad | white pepper caramel (GF)

Seared Mooloolaba scallops | black pudding | corn, tomato, green olive and coriander salsa (GF)

Potato gnocchi | sautéed baby spinach | verde (V)

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

Six Merimbula rock oysters | lemon cheek (GF)

## MAIN

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

Confit duck maryland | Spring lentils | charred peas and bacon (GF)

Griddled pineapple and corn-fed chicken, tomato, bean, coriander and sprout salad | nam jim dressing

Southern Prime grass fed beef wing rib (300gm) | frites | garlic green beans | Cognac and pepper sauce (**\$10 surcharge**)

Poke bowl - Sushi rice | avocado, carrot, radish, alfalfa, pickled shiitake mushroom | fried tofu (VG)

Honey and chilli roasted Tasmanian salmon fillet | coconut rice | charred white cabbage (GF)

## SWEET

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

Brown sugar and lime pound cake | lemon custard | blueberries

**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