

BAR MENU

SNACKS \$13

Warm Heirloom olives | chilli | Rodriguez chorizo (GF)

Fried baby octopus | peri peri & lime aioli

Spicy wedges | crème fraiche | sweet chilli

Potato & rosemary pizza (Vegan)

Tajima wagyu cheeseburger | pickles | onion | beetroot | Majura Valley egg | brioche bun | beer battered chips

Southern fried chicken burger, coleslaw, heirloom tomato, peri peri aioli, milk bun | beer battered chips

Cajun spiced beer battered barramundi bites | chimichurri

SMALL \$16

Slow roasted pork belly katsu | iceberg lettuce | yuzu mayonnaise

Seared scallops | avocado mousse | crème fraiche | citrus segments | shallot & white balsamic pearls

Blue corn tortilla – slow cooked chicken thigh | pickled jalapeno | corn, tomato, olive & coriander salsa | verde (GF)

Potato gnocchi | sautéed mushroom fricassee (V)

'Nduja, Spanish onion, capsicum & saffron risotto (GF)

Six Merimbula rock oysters | lemon cheek (GF)

LARGE \$31

Rosemary roasted three bone lamb rack | sweet potato fondant | baby beetroot | sugar snaps | shallot, lemon & garlic emulsion (GF)

Confit duck maryland | roasted fingerling potatoes | grilled cotechino | sticky shallot & orange sauce (GF)

Byron Bay free-range pork cutlet | grilled peach & tomato salad | caramelised onion jam

Char-grilled Riverina 36 day dry aged striploin (350gm) | baked potato – crème fraiche, chives, mushroom jus (**\$14 surcharge**)

BBQ maple, soy & garlic marinated silky tofu | ginger pod vegetables | mushroom & rice noodle stir fry | crispy shallots (Vegan)

Honey & chilli roasted Tasmanian salmon fillet | toasted black barley, pomegranate & silverbeet salad

SWEET \$16

Banana pound cake | condensed milk butterscotch

Press Club Strawberries – Original since 1999 – butterscotch cream | strawberries – fresh, coulis, sorbet & curd | vanilla Galliano ice cream (GF)

PLATTERS \$25

Oysters - 12 Merimbula rock oysters | lemon cheek (GF)

Fromage - Adelaide Hills triple cream, Adelaide, SA | Bay of Fires Cloth-Bound Cheddar, St Helens, TAS | Bleu d'Auvergne, Auvergne, France | charcoal falwasser | lavosh | rosemary pane croccante | muscatels

NATIONAL
PRESS CLUB
OF AUSTRALIA

Mon - Tue: 11am - 7.30pm

Wed - Fri: 11am - 9pm