

# 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 | citrus & white pepper butter

## TO START

Slow roasted pork belly katsu | iceberg lettuce | yuzu mayonnaise

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

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

Potato gnocchi | sautéed mushroom fricassee (V)

'Nduja, Spanish onion, capsicum and saffron risotto

Six Merimbula rock oysters | lemon cheek (GF)

## MAIN

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

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

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

Char-grilled Riverina 36 day dry aged striploin (300gm) | baked potato – crème fraiche, chives, mushroom jus **(\$14 surcharge)**

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

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

## SWEET

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

Banana pound cake | condensed milk butterscotch

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