

# NATIONAL PRESS CLUB OF AUSTRALIA

## Lounge Bar – Winter Menu

11.00am – 7.30pm Monday - Tuesday

11.00am – 9.00pm Wednesday – Friday

### Snacks \$13

Pumpkin and ricotta bruschetta (V)

Fried baby octopus | peri peri and lime aioli

Spicy wedges | crème fraiche | sweet chilli

Beer battered chips | tomato sauce

Potato and rosemary pizza (Vegan)

Cajun spiced beer battered barramundi bites | chimichurri

### Burgers \$15

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

### Small \$18

Slow roasted pork belly katsu | iceberg lettuce | yuzu mayonnaise

Seared Mooloolaba 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 (G/F)

Potato gnocchi | Clear Range truffle sautéed forest mushroom fricasee (V)

Confit garlic and pumpkin risotto | marinated labna | caramelised onion (V)

Six Coffin Bay oysters | lemon cheek (GF)

Vegan Singapore noodles – Vermicelli noodles | stir fried vegetables | tofu | gunpowder spice blend

### Large \$35

Rosemary roasted three bone Parwan Valley lamb rack | sweet potato fondant | baby beetroot | sugar snaps | lemon and garlic emulsion (G/F)

Confit duck Maryland | roasted fingerling potatoes | honey Dutch carrots | sticky shallot and orange jus (G/F)

Byron Bay pork cutlet | roasted fennel, kale, onion and brussel sprouts | caramelised apples | cider jus

Char grilled Riverina 36-day dry aged striploin (350gm) | steak house chips | garden salad | mushroom jus (**\$10 surcharge**)

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

### Sweet \$16

Warm apple jelly jam cake Clear Range truffle and Irish breakfast tea syrup

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

### Platters \$25

12 Coffin Bay **oysters** | lemon cheek (G/F)

**Fromage** – Adelaide Hills triple cream

cow's milk | Adelaide, South Australia

Bay of Fires cloth bound cheddar

cow's milk | St Helens, Tasmania

Bleu d'Auvergne

cow's milk | Auvergne, France

charcoal falwasser | lavosh | rosemary pane croccante | muscatels

## FEATURES

Please ask one of our wonderful bar staff about our feature food, Local wine of the week, cocktail of the week, or for any advice on what to eat and drink.

