



Winter Menu

Monday – Friday 12.00 – 2.30pm Lunch and 6.00 – 9.00pm Dinner

2 course \$50 3 course \$65

Bread

Sourdough olive roll | Clear Range truffle and fennel butter

To Start

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)

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

Six Coffin Bay oysters | lemon cheek (GF)

Main

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

Confit duck Maryland | roast fingerling potatoes | honey Dutch carrots | sticky shallot and marmalade 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

(\$14 surcharge)

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

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

Sweet

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 (G/F)

Fromage – Adelaide Hills triple cream | cows milk | Adelaide, South Australia

Bay of Fires cloth bound cheddar | cows milk | St Helens, Tasmania

Bleu d'Auvergne | cows milk | Auvergne, France

falwasser | lavosh | rosemary pane croccante | muscatels