

NATIONAL PRESS CLUB OF AUSTRALIA

Lounge Bar – Spring Menu

11.00am – 7.30pm Monday - Tuesday

11.00am – 9.00pm Wednesday – Friday

Snacks \$13

Heirloom tomato, green olive, and basil bruschetta (Vegan)

Crispy fried pigs' ears | peri peri and lime aioli

Spicy wedges | crème fraiche | sweet chilli

Beer battered chips | tomato sauce

Vietnamese fried chicken | Nước chấm

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 | sweet, sticky, and sour dipping sauce

Seared Mooloolaba scallops | avocado mousse | crème fraiche | citrus segments | shallot and white balsamic pearls (G/F)

Brisket Tortilla – slow cooked beef brisket | pickled jalapeno | corn, tomato, olive, and coriander salsa | Verde (G/F)

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

Sage caramel | popcorn | chicken breast | pappardelle

Six Coffin Bay oysters | lemon cheek (GF)

Large \$35

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

Byron Bay pork cutlet | roast fennel, kale, onion, brussels sprouts | caramelised apples | cider jus (G/F)

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

Crispy skin King Reef barramundi fillet | spring onion, cucumber, and confit black Russian tomato | sauce Vierge (G/F)

Bang bang cauliflower shawarma | pomegranate | Spanish onion | tomato | lettuce | parsley | burnt eggplant puree | lemon dressing (Vegan)

Vietnamese lemongrass chicken – carrot | cucumber | bean sprouts | chilli | homemade fish sauce

Sweet \$16

Hunted and Gathered Tanzania dark chocolate delice | coffee and salted caramel ice cream | ginger crumbs

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

Platters \$25

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

Fromage – Section 28 Monte Rosso | cows milk | Adelaide Hills, South Australia

Berry's Creek Oak Blue | cows milk | Gippsland, Victoria

Dellendale Appenzelle | cows milk | Denmark, Western Australia

falwasser | lavosh | rosemary pane croccante | Medjool dates

FEATURES

Please ask one of our wonderful bar staff about our feature food, local wine of the week, cocktail of the week, or their expert food and drink recommendations.