

NATIONAL PRESS CLUB OF AUSTRALIA

Lounge Bar – Summer Menu

Monday – Tuesday 11am – 7pm
Wednesday – Friday 11am – 9pm

Snacks \$13

Vegan ginger and shallot ramen | Ume furikake

Parsley and pecorino sausage | sauerkraut | seeded mustard

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)

Corn Tostada – pulled veal rib | jalapeno | corn, tomato and olive salsa | mango chutney (G/F)

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

Sage caramel | popcorn | chicken breast | pappardelle

Six Port Stephens rock oysters | lemon cheek (GF)

Healthy \$30

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

Grilled chicken salad – Alfalfa, avocado, wombok, carrot, purple and sugarloaf cabbage, pickled beetroot, apple, turmeric cauliflower | za'atar

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 outlet | roasted fennel, red cabbage, onion, asparagus and 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)

Sweet \$16

Hunted + 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 \$28

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 | red wine poached pear

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.

Covid 19 Guidelines

In accordance with ACT government guidelines, all members, their guests, and staff are to be fully vaccinated when using the club facilities

Patrons, contractors, and employees who are unwell are not permitted to enter the club.

All persons are required to use the CBR Check In app and use hand sanitiser upon entry.

