

NATIONAL PRESS CLUB OF AUSTRALIA

Lounge Bar – Winter Menu

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

Snacks \$14

Green salad-beans | asparagus | peas | baby spinach | green capsicum | sesame nigella dressing (vegan/GF)

Spicy wedges | crème fraiche | sweet chilli

Beer battered chips | tomato sauce

Bruschetta - grilled sourdough | ricotta | tomato | citrus dressing | basil

Cajun spiced beer battered barramundi bites | chimichurri

Burgers \$17

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

Plant based Mexican bagel - plant based burger pattie, hummus, roast capsicum and Spanish onion salsa, avocado, tomato, iceberg lettuce | tomato chutney | smoky paprika fries (Vegan)

Small \$19

Slow roasted pork belly katsu | kohlrabi, coriander, jalapeno and lime slaw | Tonkatsu sauce

King Reef barramundi fillet | roasted kipfler potato, pickled eschallot and bacon salad | caraway and parsley dressing

Tasmanian leatherwood honey roasted butternut pumpkin risotto | crispy pancetta | sage (GF)

Potato gnocchi | Moroccan spiced charred tomato, capsicum and red onion ragout | wilted spinach (V)

Salt and pepper silken tofu | fried onion | shallots | chilli and onion jam

Six Coffin Bay oysters | lemon cheek (GF)

Healthy \$28

Szechuan pepper and soy tofu, mushroom, carrot, capsicum, bamboo shoot and baby corn stir fry | Udon noodles (Vegan)

Slow roasted pulled lamb salad – Persian feta, heirloom tomato, shallot, purple and sugarloaf cabbage, slaw | garlic and za'atar aioli

Large \$35

Juniper and rosemary infused Byron Bay pork outlet | celeriac puree | warm brussel sprout, parsley and shallot salad | Dijon cream jus (G/F)

Lemon and olive portuguese BBQ spatchcock | hummus | tabbolouh | capsicum coulis

Char grilled Red Gum Creek beef fillet (250gm) | steak house chips | garden salad | mushroom jus (\$10 surcharge)

Crispy skin Tasmanian Salmon fillet | potato, dill savoy cabbage and crab colcannon | Marco Pierre Whites mussel and saffron soup

Sweet \$16

Warm dark chocolate fondant | honeycomb | marmalade ice cream

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

Platters \$28

12 Port Stephens oysters | lemon cheek (G/F)

Fromage – Adelaide Hills Triple Brie | Jersey cows milk | Adelaide Hills, South Australia

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

Delendale Appenzell | cows milk | Denmark, Western Australia

falwasser | lavosh | rosemary pane croccante | fig and pepper paste

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

UPCOMING AT THE NATIONAL PRESS CLUB

**Saturday 18th June – Cosy Winter
Solstice Picnic Lunch**

\$65 members - \$80 non-members