

# NATIONAL PRESS CLUB OF AUSTRALIA

60 YEARS SINCE 1963  
ANNIVERSARY CELEBRATION

## JANUARY MENU

MONDAY – WEDNESDAY 11AM – 7PM  
THURSDAY – FRIDAY 11AM – 9PM

### SNACKS \$14

Whey caramel fig salad | toasted pistachio | lemon and parsley gremolata (V)

Spicy wedges | crème fraîche | sweet chilli sauce

Beer battered chips | tomato sauce

Duck rilette | rustic garlic bread | giardiniera pickles

Cajun spiced beer battered flathead bites | mango and chilli chutney

### BURGERS \$17

Beef cheeseburger, tomato, caramelised onion, beetroot, ash smoked bacon, butter lettuce, potato bun | beer battered chips

Crispy fried chicken burger, pickles, peri peri slaw, tiger bun | beer battered chips



### SMALL \$21

Honey soy beef rib | sesame and herb dressed corn ribs | miso aioli

Potato gnocchi | oven roasted cherry plum tomatoes, basil and spinach sauce | buffalo mozzarella | toasted pine nuts (V)

Roast pork belly | apple puree | grilled broccolini | black garlic sauce | scratchings (G/F)

Sautéed field mushroom risotto | sage | sun dried tomato pesto | Reggiano Parmigiano (V G/F)

6 South Coast Sydney rock oysters | lemon cheek (G/F) or lemon verbena, blood orange and chilli salsa (G/F)

Citrus sous vide Tasmanian salmon fillet | Billington's treacle hung yoghurt | honey and thyme compressed beetroot mango and fennel salad (G/F)

### HEALTHY \$28

Lemon myrtle oven roasted new potato, kale and Dutch carrot salad | watercress sauce | beetroot chips | tarragon and macadamia dressing (VG)

Lamb and freekeh tagine | naan bread | Greek yoghurt | tomato and apple chutney | turmeric pickled cucumbers

### LARGE \$38

Murray River pork loin | spiced poached pear | verde | cured sumac red onion

Sous vide Great Southern grass fed lamb rump | smoked beetroot puree | sugar snap, wax bean and string bean salad | chimichurri

Chargrilled grass-fed Western Australian beef fillet | straight cut chips | garden salad | Charcutière sauce (\$10 surcharge)

Humpty Doo barramundi fillet | confit sweet potato | glazed balsamic asparagus | Marco Pierre White's mussel and saffron soup (G/F)

### SWEET \$18

Caramel and dark chocolate ganache tart | honey macadamia ice cream | freeze dried raspberry

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

### PLATTERS \$36

12 South Coast Sydney rock oysters | lemon cheek (G/F) or lemon verbena, blood orange, chilli salsa (G/F)

#### Fromage for 2

Triple Cream Tarago River | cows milk | Gippsland, Victoria  
Fourme d'Ambert AOP Cantorel | cows milk | Sayat, France  
Ford Farm Cheddar Cave – Aged | cows milk | West Dorset, England

Mauri Taleggio Bontaleggio di Grotta DOP | cows milk | Treviglio, Italy

rustic wafers | lavosh | barossa bark | dried apricots | quince paste

#### UPCOMING IN 2024

THIS YEAR WE WILL BE  
CELEBRATING 60 YEARS OF  
THE NATIONAL PRESS CLUB.  
STAY TUNED FOR UPCOMING  
EVENTS!

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

G/F = Gluten Free, V = Vegetarian, VG = Vegan

RESTAURANT AND CATERING AUSTRALIA NATIONAL WINNER 2023 SILVER AWARD FOR EXCELLENCE -  
RESTAURANT IN A PUB/CLUB