

LUNCH MENU

OYSTERS OYSTERS

Oyster - salmon roe, chives, lemon vinaigrette 4.5

KERASMA TO TREAT AND TO SHARE

55 per person

Tastes - mezethes

Entree - orektika

Main - kyria

Dessert - glyka

SMALL OREKTIKA

Salmon - smoked for 60 seconds, ouzo mayonnaise 30.9

Prawns - serrano, zomos, nashi pear, salsify, revithia 32.9

Beetroot - patzari pickled, pressed, roasted, horseradish, cumin 22.9

MAIN KYRIA

Flathead - mussels, root vegetable, fasolatha 42.9

Saganaki - celeriac, haloumi, feta, manitari, quinoa, globe artichokes, nettles 39.9

Wild Barramundi - psarakorizo, mushrooms, black venere rice, crab 48.9

Lamb - "TPC Old Favourite" spit, marouli salad 39.9

Beef - Rangers Valley scotch, onions kokkinista, Greek mustard,

patzari feta dip, 120 for two (medium please allow 40mins)

SIDES SYNOTHEFTIKA

all 9.5

Epohis - seasonal salata, walnut caramela, feta

Sweet corn - kalaboki charred, herbed yoghurt cheese, almonds

Marouli - iceberg, oregano, lemon

Beans - fasolakia, mint, feta, olive oil

SWEET SNACKS MIKRA EPIDORPIO

11 per person

Lemon macaroon

Mastic and chocolate

Karythopita cupcake

Fruta jelly

DESSERT EPIDORPIO

Aphrodite - white chocolate mousse, cherries, roses, soil, scent 22.9

Sokolata - on toast, brown butter icecream 18.9

Tzatziki glyko - yoghurt cream, olive oil snow, cucumber sorbet 18.9

Tyri of the day 17.9

George Calombaris & The Press Club Group proudly support

Bowel Cancer Australia by wearing the red apple pin

We at the Press Club pride ourselves on the nutrition and palate of our children.

We are happy to create child sized portions of any item on the menu.

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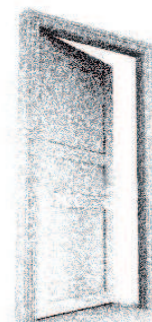
"Food is Family, Family is Life, Life is Everything"
- George Calombaris



RESTAURANT



CHEFS TABLE



PRIVATE DINING ROOM