



Pacific Oysters

Fresh from South Australia's Coffin Bay
Served Kilpatrick, (grilled with bacon and Worcestershire)
Natural (Served with chilled tomato shot)
Half Dozen 15.00 Dozen 22.00

Entrees

17.00

The Parkes Prawn Plate

Fresh cooked and peeled prawns on crisp shredded iceberg lettuce with traditional cocktail sauce and lemon

Grilled Chorizo, Roast Pumpkin and Feta Salad

Grilled chorizo and roast pumpkin with fresh herbs, marinated feta and macadamia nuts, tossed with red onion marmalade and wild rocket leaves surrounded caramelized balsamic
(Vegetarian Option Available)

Spiced Chicken Caesar

Spiced chicken tenderloins tossed through crisp coz lettuce with bacon lardons, chilli croutons, anchovies and grated soft boiled egg topped with shaved parmesan
(Vegetarian Option Available)

Antipasto

Selection of char grilled marinated vegetables with thin sliced prosciutto, salami marinated feta and labna along with baba ghanoush and olives
(Vegetarian Option Available)

Sautéed Scallops

Sautéed scallops with bacon, capsicum and celery served in a shell with balsamic, honey and wasabi dressing

Smoked Salmon

Premium Tasmanian salmon slices filled with labna served with sour cream, blinis and Wattle Valley Brie and misura biscuits

Fresh Figs and Prosciutto

Fresh figs served with shaved prosciutto and goat cheese

Main sized entrée additional \$9.50

Side Orders

Garlic, Herb or Chilli Bread \$3.00
Thick Sliced Spinach Loaf \$3.00



Our Famous Char Grilled Steaks

29.00

Aged New England beef, honey, vanilla and apple balsamic salad, steakhouse chips or spiced wedges either onion marmalade or pepper, mushroom or garlic cream sauce

[Scotch 280g](#) [Tenderloin 280g](#)

Main Courses

27.00

[Today's Catch](#)

Grilled fish fillets brushed with lemon vodka butter served with steakhouse chips, lemon dressed salad and tartare sauce

[Prime Lamb Rack](#)

Local Cowra lamb rack coated with pistachio crust and oven roasted. Served with confit potato, seasonal vegetable and Rosemary scented jus

[Chicken Paupiette](#)

Succulent boneless chicken thigh filled with sautéed seafood morsels, char grilled and sliced onto lentil and cannellini bean ragout drizzled with hollandaise

[Vegetarian Mandarin Pancakes \(V\)](#)

Roast pumpkin, enoki mushrooms, spiced potato and sautéed English spinach and wrapped in mandarin style pancakes and served on grilled eggplant with green pea puree, garlic cream and tomato coulis

[Duck Confit \(GF\)](#)

Twice cooked Mallard duck leg set on garlic mash and served with seasonal vegetables and redcurrant jus

[Barramundi Fillet](#)

Almond and cheese crusted barramundi fillet steeped in lemon juice, oven roasted and served on risotto with fresh asparagus and dill cream

[Seafood Plate](#)

38.00

Selection of chilled seafood including oysters, prawns, scallops, smoked salmon, crab, bugs and squid with banana flower salad

Single Serve Sides \$7.00

Garlic Mashed Potatoes
Butter Seasonal Vegetables
Dressed Garden Salad

Please advise if you require a split bill prior to ordering



Desserts

Press Club Strawberries

Our celebrated dessert of strawberries macerated in Butterscotch Schnapps with homemade ice cream, strawberry cream mousse and strawberry coulis
12.50

Individual Pavlova

Mini pavlova shell topped with crème Chantilly, fresh fruits and grated Tim Tam
12.50

Dessert of the Day

Ask our friendly wait staff for today's special dessert option
12.50

Tasting Plate

Chefs tasting plate of four mini style desserts varying from day to day
15.00

Australian Cheese Plate

Award winning cheese selection, including blue, white mould and cheddar served with fruits and a basket of crisp breads
16.50

Crème Brulee with Peach Parfait

Traditional crème Brulee served with peach parfait, pure cream and berry coulis
12.50