

# press\* food

press\* tasting menu 68pp  
the way we like to eat...let us feed you!

press\* luncheon tasting menu 45pp  
the way we like to eat... but faster

## raw

beef tartare, aioli, toast 19  
yellow fin tuna sashimi, grapefruit, radish, fennel, capers 21  
citrus-cured salmon, orange, poppy seed, pickled radish 22  
beef carpaccio, neufchâtel, rocket, lemon & capers 22

## smaller

banderilla - olive, anchovy, chilli, sausage (4) 12  
pickled watermelon, witlof, radicchio, basil, white anchovy 18  
grilled peach, heirloom tomato, prosciutto, mozzarella 24  
quinoa, lentil, beetroot, almond, sheep's milk yoghurt 22  
tea-smoked salmon belly, soba noodles, cucumber & sesame 19  
gochujang seared beef, pickled cucumber, mint, plum 21  
wood-grilled squid, green chimichurri 21  
rodriguez bros. morcilla, apple & wombok slaw 18  
roasted pork bun, kewpie 9.5 ea  
spice-rubbed quail, daikon, wombok, mint & coriander 26  
press\* burger, onion rings 19.5

press\* roast suckling berkshire pig feasting menu  
with trimmings. minimum 10 guests (24hrs notice required) 85pp

## from the wood grill

annatto-rubbed greenslade grain fed chicken, 38  
charred corn, chipotle aioli  
harissa lamb rump, eggplant relish, peas & tarragon 36  
minute oyster blade, crème fraîche & capers 125g 25  
steak frites, béarnaise sauce 200g 36  
hereford pepper rump, marsala-roasted onion 350g 38  
coorong angus scotch fillet, mushroom sauce 300g 48  
coorong angus rib eye with trimmings (for 2) 850g 98

(all our steaks are served medium-rare unless requested otherwise)

## offal

pan-fried lamb's brains, walnut, frisée, pickled onion 18  
honey-roasted sweetbreads, sautéed speck, 24  
turnips & pea purée  
char-grilled calf's tongue, pickles, mustard & horseradish 18  
press\* mixed-grill - morcilla, brains, tongue, minute steak, 38  
sweetbreads, onion, remoulade & poached egg

## bigger

fish of the day POA  
house-made pappardelle, blue swimmer crab, tomato, chilli 34  
truffled mushroom & taleggio pithivier, cauliflower purée 26  
roast pork belly, pomegranate, apple & fennel salad 34  
duck breast, confit duck leg, braised cabbage, dauphine 36  
potato

## on the side

mixed leaf salad 8 shoestring fries 9  
sautéed greens 11 creamy mash 9

no separate accounts thank you