

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
salmon, mango mole, salmon roe, coriander 22
kingfish sashimi, charred cucumber, buttermilk, avocado 23
beef tartare, aioli, cornichons, toast 19

smaller
fiore di burrata, grilled squash, salsa verde, anchovy 24
quinoa, heirloom carrots, feta, almonds, spiced chickpeas 22
heirloom beetroot, radicchio, tangelo, fried goat's curd 21
brussels sprouts, jerusalem artichoke, speck, hazelnuts 18
wood-grilled squid, chipotle aioli 23
spice-rubbed quail, daikon, wombok, mint, coriander 26
boston bay morcilla, apple & wombok slaw 18
wood-grilled chorizo, romesco sauce 15
roasted pork bun, kewpie 9.5 ea
press* burger, onion rings 19.5

press* roast suckling berkshire pig feasting menu
with trimmings. minimum 10 guests (24hrs notice required) 92pp

from the wood grill
minute oyster blade, crème fraîche & capers 125g 23
steak frites, béarnaise sauce 200g 36
angus flat iron, caramelised onion, anchovy butter 250g 32
angus porterhouse, chimichurri, confit onion 300g 39
coorong angus rib eye with trimmings (for 2) 850g 98
(all our steaks are served medium-rare unless requested otherwise)

annatto-rubbed greenslade half chicken, charred corn & chipotle aioli 38

offal
pan-fried lamb's brains, walnut, frisée, pickled onion 18
honey-roasted sweetbreads, sautéed speck, celeriac purée 24
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
boston bay berkshire pork belly, sweet potato purée, 36
coal roasted cabbage

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

no separate accounts thank you