

THE  
P R E S S  
C L U B

---

---

*Yellow beams that darted  
from the sinking King of Day  
And bathed in a yellow flood  
Dunedin from the Bay.*

THOMAS BRACKEN

---

The beautiful historic Wains building is steeped in Dunedin history and links to its literary community. In the 1870's, as the Southern gold rush hit its stride and the region thrived, the hotel was home to Dunedin's very first Press Club – the inspiration for this bar and eatery's name.

For a time, the eponymous Press Club occupied a suite in the hotel, where editors and reporters from local newspapers set up a library and would often meet. The poet Thomas Bracken was among their members; an esteemed free thinker who penned New Zealand's national anthem.

# DINNER MENU

---

## TO START

---

<b>CHEESE ROLLS</b> mustard	8
<b>GREEN SHELL MUSSELS</b> chorizo   parsley crumb	16
<b>ROAST BEET</b> goat cheese   candied seeds	19
<b>BBQ BOURBON PULLED PORK &amp; YORKSHIRE PUDDING</b> pickled cucumber   sriracha mayo	19
<b>KOREAN FRIED CHICKEN</b> slaw	22
<b>LAMB SHOULDER RAGOUT PAPPARDELLE</b> kale	25
<b>GRILLED PRAWNS</b> citrus risotto   prosciutto	26

## SIDES

---

<b>BEER BATTERED FRIES</b> porcini salt   burger sauce	11
<b>ICEBERG LETTUCE</b> ranch dressing	9
<b>SEASONAL GREENS</b> olive butter   almonds	9

## TO FOLLOW

---

<b>CAPONATA CRESPELLE</b> brie   glazed vegetables   nut & date crust	32
<b>SALT BAKED BEETROOT RISOTTO</b> parmesan custard   veg pickles	32
<b>ROLLED &amp; STUFFED PORK LOIN</b> apple cranberry relish   kumara mash	38
<b>CHICKEN LEG CONFIT</b> lamb bacon   rosti   sauerkraut	34
<b>AORAKI, MT COOK ALPINE SALMON</b> carrot & turmeric puree   truffle bread pudding   salsa verde	38
<b>LAMB SHANK</b> paris mash   feta & olive   mint jus	38
<b>200G SILVER FERN RESERVE EYE FILLET</b> truffle mash   forest mushroom puree   red wine glaze	46
<b>SURF N TURF SILVER FERN RESERVE SCOTCH</b> prawns   garlic butter   parmesan potato pave	50

## SWEET TREATS

---

<b>GINGER &amp; STICKY DATE PUDDING</b> butterscotch   vanilla ice cream	16
<b>CITRUS AND BUTTERMILK PANNACOTTA</b> amaretti crumble   beetroot sponge	16
<b>CHOCOLATE CREMEUX</b> orange sorbet   passionfruit crepesuzette	16
<b>CHEESEBOARD</b> 3 cheeses   accompaniments	22

The stylish Press Club restaurant offers modern New Zealand cuisine served in informal tapas and sharing style, championing local produce from Otago. Intimate & small, the restaurant & bar is set in the heritage listed Wains hotel. The long, intimate bar is the place to meet for special whiskey cocktails, beers & inspired wines.