

THE  
P R E S S  
C L U B

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

THOMAS BRACKEN

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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.

# FOOD MENU

## TO START

<b>BEEF TARTARE</b> GF	27
capers   cranberry   quail yolk	
<b>VEGAN TARTARE</b> VG   GF	25
sweet potato   avocado	
<b>ESCARGOT</b> GF	26
parsley sauce	
<b>ROAST BEET</b> V   GF	23
goat cheese   candied seeds	
<b>FRIED CHICKEN &amp; QUINOA BREAD</b>	26
chilli maple syrup   citrus sour cream	

## SIDES

<b>FRIES</b> VG	9
porcini salt   aioli	
<b>HOUSE SALAD</b> VG   GF	9
ranch dressing	
<b>SEASONAL VEGETABLES</b> VG   GF*	9
olive butter	

## BURGERS

<b>BEEF</b>	29
tomato relish   cheddar   pickles   fries	
<b>FISH</b> GF*	29
tartare   pickles   fries	
<b>CHICKEN</b>	29
sriracha mayo   pickles   fries	
<b>COURGETTE AND BUTTERNUT</b> V   GF*	29
beetroot relish   brie   pickles   fries	

## TO FOLLOW

<b>CAPONATA CRESPELLE</b> V   GF*	38
brie   nut & date crust   mornay	
<b>PORK LOIN</b> GF	41
honey soy sesame glaze   kumara mash	
<b>CHICKEN NICOISE</b> GF	41
honey thyme   sauteed vegetables   red wine mayo	
<b>MARKET FISH</b> GF	41
bearnaise   rosti	
<b>LAMB RUMP</b> GF	46
red wine glaze   mash	
<b>SILVER FERN RESERVE EYE FILLET</b> GF	49
mushroom ragot   parmesan potato pave	
<b>ROASTED CAULIFLOWER</b> VG   GF	38
pickled dates   pesto   candied pumpkin seeds	

## SWEET TREATS

<b>GINGER &amp; STICKY DATE PUDDING</b> V	17
butterscotch   vanilla ice cream	
<b>CHEESECAKE</b> V	17
Central Otago summer fruits	
<b>AFFOGATO</b> V   GF	19
coffee   vanilla bean ice cream   choice of frangelico baileys or drambuie	
<b>TRIO OF CHEFS CREATIONS</b> V   GF*	19
black forest   mousse   cremeux	
<b>CHEESEBOARD</b> V	28
3 cheeses   accompaniments	

V – Vegetarian | VG – Vegan | GF – Gluten Free

V\* – Vegetarian with modifications | VG\* – Vegan with modifications | GF\* – Gluten Free with modifications

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.