

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.

FOOD MENU

STARTERS

SOUP OF THE DAY V* VG* GF* chefs daily creation ciabatta	21
SWEET CHILI FRIED CHICKEN pickled raddish peanut	2.4
FILO CUP WITH CAPONATA & FETA V VG* GF sicilian vegetable relish with olives	2.4
DUCK LIVER PATE GF* crostini cumberland sauce	25
WARM CRAB & ARTICHOKE DIP GF* old bay spice crostini	25
MEDITERRANEAN SALMON CAKE GF* cured olives grilled asparagus	2.4

SIDES

FRIES VG lemon pepper salt aioli	12
HOUSE SALAD VG GF ranch dressing	13
SEASONAL VEGETABLES VG* GF* butter	1.4
KUMARA FRIES VG chili maple sour cream	1.4

BURGERS

BEEF STEAK GF* swiss cheese pickles fries	36
CHICKEN aioli pickles fries	32
VEGETARIAN V GF* beetroot relish pickles fries	30

MAINS

DUCK A L'ORANGE GF* cointreau sauce red wine braised cabbage potato beignet	4.9
EYE FILLET GF* parmesan pave choice of sauce: red wine jus or bearnaise	5.2
SEAFOOD CIOPPINO GF* shrimp,mussel,fish & scallop in tomato broth garlic crostini	4.6
VEGETARIAN RISOTTO V VG* GF chefs creation	4.2
PAN SEARED KING SALMON GF* spinach flan orange dill sauce	4.6
SEARED DIVER SCALLOPS & PORK BELLY GF* orzo pasta remoulade sauce	4.7
PARMESAN CRUSTED VENISON LOIN GF* orange & butternut squash puree port wine cherry sauce	51
PESTO MARINATED TOFU STEAK VG GF ratatouille vegetable	4.3

SWEET TREATS

CARAMEL CREME BRULEE GF* biscotti vanilla bean ice cream	21
CHOCOLATE HAZELNUT BAR V creme anglaise	2.2
PISTACHIO DOME V chocolate glaze	2.2
AFFOGATO V GF coffee vanilla bean ice cream choice of frangelico baileys or drambuie	20
FABLE SPECIAL DESSERT blueberry roulade blueberry mousse blueberry macaron	19
CHEESEBOARD V fruits crostini	3.2

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

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

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.