

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

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

SIDES

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| BEER BATTERED FRIES porcini salt burger sauce | 11 |
| ICEBERG LETTUCE ranch dressing | 9 |
| SEASONAL GREENS olive butter almonds | 9 |

TO FOLLOW

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

SWEET TREATS

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| GINGER & STICKY DATE PUDDING butterscotch vanilla ice cream | 16 |
| CITRUS AND BUTTERMILK PANNACOTTA amaretti crumble beetroot sponge | 16 |
| CHOCOLATE CREMAUX orange sorbet passionfruit crepesuzette | 16 |
| CHEESEBOARD 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.