

P . S

P O R T S I D E

SYDNEY OPERA
HOUSE

PRE-THEATRE

SET-MENU

2 courses & glass of house
red or white wine

75 per person

3 courses & glass of house
red or white wine

90 per person

ENTRÉE

Chicken liver pâté,
seasonal fruit jelly,
golden raisin chutney,
toasted brioche
(GF on request)

Heritage beetroot salad,
goats' cheese, citrus,
manuka honey hazelnut crumble
(GF, VGN & NF on request)

Treacle Cured salmon,
mustard mayo,
pumpkin seed granola,
seasonal pickles
(GF, DF)

Menu by

Carl Patrick Thomas

MAIN

Five Acre fields poached chicken, roasted garlic & leek mash, parsnip, sauté fine beans, seeded granola, chicken jus gras (GF)

Roast fillet of Humpty Doo barramundi, zucchini puree, sourdough, onion & herb crumb (DF)

Wild mushroom & red wine ragu rigatoni, grana Padano, roquette (V, VGN on request)

24hr braised Riverina lamb shoulder, rosemary polenta, sundried tomatoes, rosemary oil (GF)

SHARED SIDES

Choose one per table

Crispy rosemary potato, lemon aioli (GF)

Grilled lemon & garlic roasted broccolini, pickled shallots, toasted almonds (N, GF)

Roasted Brussel sprouts, truffle honey dressing, garlic aioli, crispy bacon (GF, N, DF)

DESSERT

Classic carrot cake, vanilla cream cheese mousse, gingered walnuts (N, GF)

White chocolate, basil & strawberry cheesecake, crisp meringue, nasturtiums

70% Valrhona Guanaja chocolate tart, blood orange sorbet

GRAZING

Sourdough bread,
whipped salted butter
(V)

6 per person

Marinated mixed
Grampian's olives
(V, DF, GF)

11

Marinated burrata, scorched citrus,
bitter leaves, prosciutto,
glazed pecans
(N, GF)

15

Sydney rock oysters,
classic mignonette,
or shallot & pepper berry
mignonette
(DF, GF)

6 each

Regional Australian artisan cheeses,
condiments & crackers
(V, N)

28

Charcuterie platter of bresaola,
serrano ham & wagyu pastrami,
house pickles, condiments
& crackers

23

ENTRÉE

Chicken liver pâté,
seasonal fruit jelly,
golden raisin & lemon
thyme chutney,
toasted brioche
(GF on request)

23

Heritage beetroot salad,
goats' cheese, citrus,
manuka honey hazelnut crumble
(GF, VGN & NF on request)

21

Treacle Cured salmon,
mustard mayo, pumpkin seed
granola, seasonal pickles
(GF, DF)

25

Oak smoked ham hock &
roast garlic terrine, grain mustard,
granny smith apple, sourdough wafer
(V)

22

Grilled Fremantle octopus,
confit kipfler potatoes,
romesco sauce, crispy radish
(GF, N)

23

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Carl Patrick Thomas

DINING MENU

MAIN

Roast fillet of Humpty Doo barramundi, zucchini puree, sourdough, onion & herb crumb (DF)

36

Wild mushroom & red wine ragu rigatoni, grana Padano, roquette (V, VGN on request)

32

24hr braised Riverina lamb shoulder, rosemary polenta, sundried tomatoes, gremolata (GF)

37

Five Acre fields poached chicken, roasted garlic & leek mash, parsnip, sauté fine beans, seeded granola, chicken jus gras

34

Glazed Berkshire pork neck, apple & white onion puree, salsa Verde, crispy pork skin, chervil (DF, GF)

36

SHARED SIDES

Choose one per table

Crispy rosemary potato, lemon aioli (GF)

15

Harissa charred cauliflower steak, coriander, toum, preserved lemon (V)

15

Grilled lemon & garlic roasted broccolini, pickled shallots, toasted almonds (N, GF)

15

Roasted Brussel sprouts, truffle honey dressing, garlic aioli, crispy bacon (GF, N, DF)

15

DESSERT

Classic carrot cake,
vanilla cream cheese mousse,
gingered walnuts

(N, GF)

18

White chocolate, basil &
strawberry cheesecake,
crisp meringue, nasturtiums

18

BBQ pineapple,
chilli miso caramel,
black sesame,
coconut sorbet

(VGN)

18

70% Valrhona Guanaja
chocolate tart,
blood orange sorbet

18

Regional Australian
artisan cheeses,
condiments & crackers

(V, N)

28

KIDS MENU

2 COURSE \$25

Served with a choice of
juice or soft drink

Choice of main

Crispy lemon chicken

or

Roasted barramundi fillet,
roasted vegetables

or

Kids pasta bolognaise.

Dessert

Vanilla ice cream,
chocolate sauce

Menu by

Carl Patrick Thomas

BEVERAGES



WINE LIST

BUBBLES

Here & Now Brut, NSW
11 / 50

Mumm Marlborough,
Brut Prestige, Marlborough NZ
15 / 70

Bandini, Prosecco,
Veneto, ITA
14 / 65

42 Degrees South Sparkling Rosé
Tasmania
16 / 75

G.H Mumm Grand Cordon,
Reims, FRA
27 / 150

Perrier Jouët Grand Brut
Epernay, FRA
160

WHITE

Kilikanoon
'Mort's Block' Riesling,
Clare Valley, SA
13 / 60

Ara 'Single Estate' Pinot Gris,
Marlborough NZ
12 / 55

Here & Now Sauvignon Blanc,
NSW
11 / 50

Totara Sauvignon Blanc,
Marlborough, NZ
12 / 55

Church Road Chardonnay,
Hawke's Bay NZ
13 / 60

Alte Chardonnay,
Orange, NSW
13 / 60

RED

First Creek 'Botanica' Pinot Noir,
Hunter Valley, NSW

12 / 55

Holm Oak 'Protégé' Pinot Noir,
Tamar Valley, TAS

14 / 65

Hentley Farm 'Villein & Vixen'
Grenache
Barossa Valley, SA

15 / 70

Motley Cru Shiraz,
Central Victoria, VIC

13 / 60

Saltram 1859 Shiraz,
Barossa Valley, SA

14 / 65

Here & Now Cabernet Merlot,
NSW

11 / 50

Wynns 'The Gables'
Cabernet Sauvignon,
Coonawarra, SA

14 / 65

ROSÉ

Twelve Signs,
Hilltops, NSW

12 / 55

Rameau d'or Petit Amour,
Provence, FRA

15 / 70

DESSERT

Frogmore Creek,
Iced Wine Riesling,
Coal River Valley, TAS

15 / 60

FORTIFIED

Saltram Mr. Pickwick,
Barossa Valley, SA

60ml / 15

Valdespino Pedro Ximenez
El Candado

75ml / 15

CIDERS & BEERS

The Hills Apple Cider, SA

11

James Boag's
Premium Light, TAS

8

James Boag's
Premium Lager, TAS

11

Sydney Beer Co. Lager, NSW

11

Heineken, Netherlands

12

Young Henrys Newtowner
Pale Ale, NSW

11

White Rabbit Dark Ale, VIC

11

Heaps Normal Quiet
XPA Non-Alcoholic

10

NON-ALCOHOLIC

Capi still or sparkling
mineral water 1L

9

Coke, Coke no sugar,
Lemonade

5

Lemon, lime & bitters

5

Juice

5

COFFEE & TEA

Coffee by double roasters -
Flat white, latte, cappuccino,
espresso

5

T2 Tea -
English breakfast, earl grey,
peppermint, green

5

COCKTAILS

SPIRITS

11

PREMIUM SPIRITS

from 12

APERITIFS & DIGESTIFS

from 9

Perfect Pour
Campari Soda

10

MOCKTAIL

Amalfi Lyfstyle
Lyre's Italian Spritz,
Lyre's Classico, soda

14

HERITAGE COCKTAILS

Aperol Spritz
Aperol Aperitivo, prosecco,
soda, fresh orange

18

Negroni
Tanqueray, Cinzano 1757 Rossa,
Campari

20

Mai Tai
Pampero Especial, triple sec,
lime, almond, mint sprig

20

Margarita
Espolon Blanco, triple sec, lime

22

Espresso Martini
Ketel One, coffee liqueur,
espresso

21

Whisky Sour
Starwood Two Fold Whisky,
fresh lemon juice, egg white

21