

**P . S**

**P O R T S I D E**

SYDNEY OPERA  
HOUSE

**OPENING HOURS**

**LUNCH – 11:30AM DINNER – 5PM**

#portsidesydney

A surcharge of 10% applies on public holidays. A 1.5% credit card surcharge applies.

# PRE-THEATRE

## SET-MENU

2 courses & glass of house  
red or white wine  
**58 per person**

3 courses & glass of house  
red or white wine  
**68 per person**

## TO START

Salad of buffalo mozzarella,  
heirloom tomato, green olive,  
confit onion vinaigrette (V, GF)

Sashimi of kingfish, ginger soy  
vinaigrette, sesame, pomegranate  
(GF, DF)

Chicken liver pâté, sweet wine jelly,  
pickles, walnut raisin toast (N)

## MAIN

Potato gnocchi, tomato emulsion,  
braised fennel, whipped feta (V)

Saltwater barramundi, cauliflower,  
charcoal brioche, macadamia,  
pancetta crumb (N)

Poached free range chicken breast,  
truffled polenta, brown butter, hazelnut,  
puffed grains (GF, N)

## SHARED SIDES

*Choose one per table*

Honey roasted sweet potato,  
sour cream, chive, toasted seeds (GF, V)

Spiced heirloom carrots, honey,  
almond dukkah, labneh (GF, V, N)

Salad of baby cos, radicchio, orange,  
radish, lemon vinaigrette (GF, V, DF)

## DESSERT

Deconstructed orange blossom  
cheese cake, toasted milk,  
compressed melon (GF, V)

Coconut & lychee trifle,  
lime leaf, ginger ice cream,  
freeze dried fruit crumble (GF)

Molten dark chocolate fondant,  
whipped cultured cream (V)

## GRAZING

Sourdough bread roll, Pepe Saya butter (V)  
**2.5**

Marinated Australian olives (V, DF, GF)  
**11**

Smoked hummus,  
Za'atar toasted sourdough (V, DF)  
**12**

Sydney rock oysters, verjus & dill  
or ginger & shallot dressing (DF, GF)  
**3.5 each**

Selection of artisan cheese,  
condiments, crackers (V)  
**22**

Cured meat, pickles,  
condiments, bread  
**29**

## STARTERS

Escabeche of Fremantle octopus,  
sweet corn, chilli salsa (GF, DF)  
**21**

Salad of buffalo mozzarella,  
heirloom tomato, green olive,  
confit onion vinaigrette, basil (V, GF)  
**19**

Chicken liver pâté, sweet wine jelly,  
pickles, walnut raisin toast (N)  
**20**

Sashimi of kingfish, ginger soy vinaigrette,  
sesame, pomegranate (GF, DF)  
**21**

Potato gnocchi, tomato emulsion,  
braised fennel, whipped feta (V)  
**21 / 28**

# DINING MENU

## MAIN

Saltwater barramundi, cauliflower,  
charcoal brioche, macadamia,  
pancetta crumbs (N)  
**33**

Poached free range chicken breast,  
truffled polenta, brown butter,  
hazelnut, puffed grains (GF, N)  
**31**

Riverina lamb cutlets crusted, black  
quinoa & white quinoa risotto (GF)  
**36**

Slow cooked pork neck,  
white bean skordalia, green apple,  
pickled baby figs (DF, GF)  
**32**

Menu by  
*George Sideris*

**Please ask your waiter for  
our daily specials**

## SIDES

Honey roasted sweet potato, sour  
cream, chive, toasted seeds (GF, V)

**9**

Spiced heirloom carrots, honey,  
almond dukkah, labneh (GF, V, N)

**10**

Salad of baby cos, radicchio,  
orange, radish, lemon  
vinaigrette (GF, DF, V)

**8**

Charred broccolini, garlic,  
canolini beans, toasted almonds,  
preserved lemon (GF, V)

**11**

## DESSERT

Deconstructed orange blossom  
cheese cake, toasted milk,  
compressed melon (GF, V)

**15**

Coconut & lychee trifle,  
lime leaf, ginger ice cream,  
freeze dried fruit crumble (GF)

**15**

Molten dark chocolate fondant,  
whipped cultured cream (V)

**14**

Selection of artisan cheese,  
condiments, crackers (V, N)

**22**

## KIDS MENU

### 2 COURSE \$24

Served with a choice of  
juice or soft drink

### Choice of main

Poached chicken breast or  
Barramundi, roasted veg, salad

Kids pasta bolognaise

### Dessert

Vanilla ice cream, chocolate sauce

Menu by  
*George Sideris*

GF: gluten free V: vegetarian N: nuts DF: dairy free

# COCKTAILS

## HOUSE COCKTAILS

Portside Mojito  
white rum, lime, mint,  
sugar, lavender

**18**

Be Free Martini  
vodka, cointreau, basil,  
lime, watermelon

**18**

It's Thyme  
thyme infused vodka, lillet blanc,  
lemon, honey, french earl grey tea

**18**

Wayside  
dill infused gin, green apple, lemon,  
sugar, cucumber

**18**

Aphro Margarita  
blanco tequila, cointreau, lime,  
agave nectar, pomegranate

**18**

## HERITAGE COCKTAILS

Aperol Spritz  
aperol aperitivo,  
prosecco, soda, orange

**16**

Negroni  
gin, sweet vermouth, campari

**16**

Daiquiri  
white rum, lime, sugar

**16**

Margarita  
blanco tequila, cointreau, lime

**17**

Espresso Martini  
vodka, kahlua, espresso

**18**

## APERITIFS

Carpano Bianco, Carpano Rosso  
Vermouth, Pernod, Aperol,  
Campari, Pimms N°1

**9**

## DIGESTIFS

Amaro Averna

**12**

Amaro Montenegro

**9**

Frangelico

**9**

# WINE LIST

## BUBBLES

Aura, Brut Cuvée,  
South Eastern, AUS  
**9.5 / 42**

Petit Cordon by Maison Mumm,  
Brut Cuvée, Marlborough, NZ  
**13 / 65**

Bandini, Prosecco,  
Veneto, ITA  
**12 / 55**

42 Degrees, South Rosé,  
Coal River Valley, TAS  
**69**

Perrier-Jouët Grand Brut,  
Champagne, Epernay, FRA  
**26 / 140**

## WHITE

Aura, Sauvignon Blanc,  
South Eastern, AUS  
**9.5 / 42**

Redbank The Long Paddock,  
Sauvignon Blanc, King Valley, VIC  
**10 / 45**

McW High Altitude 480,  
Pinot Grigio, Tumbarumba, NSW  
**11 / 50 •**

Lark Hill, Pinot Gris,  
Canberra District, ACT  
**60**

Kilikanoon Mort's Block, Riesling,  
(VEGAN) Clare Valley, SA  
**13 / 60**

Margan, Verdelho,  
Hunter Valley, NSW  
**12 / 55**

Plantagenet Three Lions, Chardonnay,  
Great Southern, WA  
**13 / 60**

Tyrrell's, Semillon,  
Hunter Valley, NSW  
**55**

## RED

First Creek Botanica, Pinot Noir,  
Tumbarumba, NSW  
**11 / 50**

Four Winds, Sangiovese,  
Canberra District, ACT  
**14 / 65**

Jed Wines, Malbec,  
Mendoza, ARG  
**13 / 60**

McW 480, Shiraz,  
Gundagai & Hilltops, NSW  
**11 / 50 •**

Primo Estate Merlesco, Merlot,  
Coonawarra, SA  
**55**

Saltram 1859, Shiraz,  
Barossa Valley, SA  
**12 / 55**

Aura, Cabernet Merlot,  
South Eastern, AUS  
**9.50 / 42**

Lock & Key Reserve,  
Cabernet Sauvignon, Hilltops, NSW  
**65**

## ROSÉ

Parlez Vous Rosé?,  
Riverina, NSW  
**10 / 45**

Les Trois Rosé,  
Provence, FRA  
**13 / 60**

## DESSERT

Frogmore Creek, Iced Wine Riesling,  
Coal River Valley, TAS  
**15 / 60**

## FORTIFIED

Saltram Mr. Pickwick,  
Barossa Valley, SA  
**60ml / 15**

# BAR MENU

## CIDERS & BEERS

James Squire Orchard Crush Apple Cider,  
NSW  
**10**

James Boag's Premium Light,  
TAS  
**7.50**

James Boag's Premium Lager,  
TAS  
**9.50**

James Squire One Fifty Lashes Pale Ale,  
NSW  
**10**

4 Pines Kölsch Golden Ale,  
NSW  
**10**

Peroni, ITA  
**10**

## NON-ALCOHOLIC

Capi still or sparkling mineral water 1L  
**9**

Coke, Coke no sugar, Lemonade  
**4.5**

Lemon, lime & bitters  
**4.5**

Juice  
**4.5**

## COFFEE & TEA

Coffee by DOUBLE ROASTERS -  
Flat white, latte, cappuccino, espresso  
**4**

T2 Tea - English breakfast, earl grey,  
peppermint, green  
**4**

## SNACKS

Sourdough bread, Pepe Saya butter (V)  
**2.5pp**

Marinated Australian olives (DF, V, GF)  
**11**

Spiced mixed nuts (DF, GF, V)  
**7**

Smoked hommus,  
Za'atar toasted sourdough (DF, V)  
**12**

Sydney rock oysters, verjus & dill or  
ginger & shallot dressing (GF, DF)  
**3.5 each**

Salad of buffalo mozzarella,  
heirloom tomato, green olive, confit onion  
dressing, basil (GF, DF)  
**19**

Chicken liver pâté, sweet wine jelly,  
pickles, walnut raisin toast (N)  
**20**

Selection of artisan cheese,  
condiments & crackers (V)  
**22**

Cured meat, pickles, condiments, bread  
**29**

Pulled beef sliders, spiced chipotle slaw  
2 pieces  
**14**

Escabeche of Fremantle octopus,  
sweet corn, chilli salsa (GF, DF)  
**21**

Menu by

*George Sideris*