

P . S

PORTSIDE

SYDNEY OPERA  
HOUSE

**OPENING HOURS**  
**LUNCH – 11:30AM DINNER – 5PM**

#portsidesydney

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

PRE-THEATRE

#### SET-MENU

2 courses & glass of house  
red or white wine

**59 per person**

3 courses & glass of house  
red or white wine

**69 per person**

#### TO START

Kingfish yuzu ceviche,  
miso pickled kohlrabi,  
edamame, shiso powder  
(DF, GF)

Pumpkin & coconut soup,  
lemongrass, coriander  
(DF, GF, VG, V)

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

#### MAIN

Poached free range chicken breast,  
chestnut puree, puffed quinoa,  
shaved chestnuts (GF)

Truffled orecchiette pasta,  
cauliflower polonaise, brown butter (V)

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

#### SHARED SIDES

*Choose one per table*

Roasted spiced kipfler potato,  
caramelised onions (GF, V)

Parsnip with native honey,  
walnut & truffle pecorino (GF, N, V)

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

#### DESSERT

Warm pear & rhubarb crumble,  
wattle seed ice cream (V)

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

Molten dark chocolate fondant,  
whipped cultured cream (V)

Menu by

*George Sideris*

GF: gluten free DF: dairy free VG: vegan V: vegetarian N: contains nuts

## GRAZING

Sourdough bread roll, Pepe Saya butter (V)  
**3 each**

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

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

Raw beetroot ravioli,  
whipped goats cheese,  
hazelnut brown butter sauce  
(GF, N, V)  
**19**

Pumpkin & coconut soup,  
lemongrass, coriander (DF, GF, VG, V)  
**14**

Kingfish yuzu ceviche, miso pickled  
kohlrabi, edamame, shiso powder (DF, GF)  
**21**

Slow cooked Fremantle octopus,  
white beans, fermented chilli emulsion  
(DF, GF)  
**22**

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

# DINING MENU

## MAIN

Poached free range chicken breast,  
chestnut puree, puffed quinoa,  
shaved chestnuts (GF)  
**31**

Braised beef cheek, celeriac cream,  
crispy onions, bitter chocolate jus (GF)  
**32**

Truffled orecchiette pasta,  
cauliflower polonaise, brown butter (V)  
**29**

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

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

## SIDES

Roasted spiced kiptler potato,  
caramelised onions (GF, V)  
**10**

Parsnip with native honey,  
walnut & truffle pecorino (GF, N, V)  
**10**

Roasted cauliflower,  
spiced confit eggplant & tomato,  
green grape chutney  
(DF, GF, VG, V)  
**11**

Salad of baby cos, radicchio,  
orange, radish, lemon vinaigrette  
(GF, DF, V)  
**8**

## DESSERT

Warm pear & rhubarb crumble,  
wattle seed ice cream (N, 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**

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

## 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 bolognese

### Dessert

Vanilla ice cream, chocolate sauce

Menu by

*George Sideris*

# BEVERAGES

## CIDERS & BEERS

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

James Boag's Premium Light,  
TAS  
**7.5**

James Boag's Premium Lager,  
TAS  
**9.5**

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**

## 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**

# COCKTAILS

## 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 •**

Mt. Difficulty 'Roaring Meg' Pinot Gris,  
Central Otago, NZ  
**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**

Poggiotondo 'Organic'  
Chianti Classico Tuscany, ITA  
**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  
**9.5 / 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**