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PORTSIDE

SYDNEY OPERA
HOUSE

#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

61 per person

3 courses & glass of house
red or white wine

72 per person

TO START

Chicken liver pâté,
seasonal fruit jelly, house pickles,
walnut & raisin bread (N)

Heritage beetroot salad, crumbled
goats' cheese, citrus, manuka honey
hazelnut crumble (N)

Cured gravadlax of Huon salmon
with pickled cucumber & fennel
salad, honey & oat soda bread

MAIN

Poached chicken, vegetable fricassee,
parsnip, crispy chicken crumb,
chicken jus gras (GF)

Poached fillet of ling, baby spinach,
sourdough, onion & herb crumble,
champagne beurre blanc

Truffle & mushroom risotto,
pickled shallot, crispy rosemary,
parmesan wafer (GF, V)

12hr braised Riverina lamb shoulder,
sheep's curd, sundried tomatoes,
minted peas (GF)

SHARED SIDES

Choose one per table

Rocket, radicchio, pear,
walnut & sherry dressing (VGN,N,GF)

Braised cabbage, truffle honey dressing,
garlic aioli (GF,N)

Crispy potato pave, salt cured egg yolk,
watercress (GF)

DESSERT

Warm Bakewell tart,
wattle seed ice cream (V)

Sticky toffee pudding,
Chantilly cream, pecan crumble (N)

Coconut & kaffir lime rice pudding,
mango, lychee (GF, VGN)

Menu by

Carl Patrick Thomas

GRAZING

Sourdough bread, whipped salted butter (V)

3 per person

Marinated Australian olives (VGN, GF)

11

Smoked eggplant, crispy chickpeas,
toasted pita (VGN)

13

Sydney rock oysters, yuzu ponzu or
chardonnay mignonette (DF, GF)

4.5 each

Selection of artisan cheeses with
condiments & crackers (V, N)

23

Cured meats, house pickles,
condiments & crackers (N)

29

STARTERS

Truffle & mushroom risotto, pickled shallots,
crispy rosemary, parmesan wafers (GF)

18/25

Chicken liver pâté, seasonal fruit jelly,
house pickles and walnut & raisin bread (N)

21

Heritage beetroot salad,
crumbled goats' cheese, citrus,
manuka honey hazelnut crumble (GF, N)

20

Wagyu beef bresaola, bitter leaf salad,
parmesan, thyme oil

21

Cured gravadlax of Huon salmon,
pickled cucumber & fennel salad,
honey & oat soda bread

22

DINING MENU

MAIN

Poached fillet of ling, baby spinach,
sourdough, onion & herb crumble,
champagne beurre blanc

34

Truffle & mushroom risotto,
pickled shallots, crispy rosemary,
parmesan wafers (GF, V)

25

12hr braised Riverina lamb shoulder,
sheep's curd, sundried tomatoes,
minted peas (GF)

34

Poached chicken, vegetable fricassee,
parsnip, crispy chicken crumb,
chicken jus gras (GF)

32

Braised daube of beef, black lentil &
pancetta ragu, whipped pumpkin,
rich red wine braising juices (DF, GF)

34

SIDES

Crispy potato pave, salt cured egg yolk,
watercress (GF)

12

BBQ broccoli, romesco sauce,
preserved lemon & pine nut salsa (N, GF)

12

Rocket, radicchio, pear,
walnut & sherry dressing (VGN, N, GF)

10

Braised cabbage, truffle honey dressing,
garlic aioli (GF, N, DF)

12

DESSERT

Warm Bakewell tart,
wattle seed ice cream (V)

15

Coconut & kaffir lime rice pudding,
mango, lychee (GF, VGN)

15

Sticky toffee pudding, Chantilly cream,
pecan crumble (N)

15

Selection of artisan cheeses,
condiments & crackers (V, N)

23

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

KIDS MENU

2 COURSE \$25

Served with a choice of
juice or soft drink

Choice of main

Poached chicken breast or
Poached ling fillet, roasted veg, salad

Kids pasta bolognaise

Dessert

Vanilla ice cream, chocolate sauce

Menu by

Carl Patrick Thomas

BEVERAGES

CIDERS & BEERS

The Hills Apple Cider, SA
10

James Boag's
Premium Light, TAS
8

James Boag's
Premium Lager, TAS
9.50

Sydney Beer Co. Lager, NSW
10

Heineken, Netherlands
10

Young Henrys Newtowner
Pale Ale, NSW
10

Furphy Refreshing Ale, VIC
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

WINE LIST

BUBBLES

Here & Now Brut, NSW
10 / 45

Petit Cordon by Maison Mumm,
Marlborough, NZ
14 / 60

Bandini, Prosecco,
Veneto, ITA
13 / 60

42 Degrees South Sparkling Rosé
Tasmania
13 / 60

G.H Mumm Grand Cordon,
Reims, FRA
25 / 135

Perrier Jouët Grand Brut
Epernay, FRA
160

WHITE

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

Villa Sandi Pinot Grigio,
Veneto, Italy
13 / 60

Here & Now Sauvignon Blanc,
NSW
10 / 45

Totara Sauvignon Blanc
Marlborough, NZ
12 / 55

Church Road Chardonnay,
Hawke's Bay NZ
12 / 55

Clandestine Chardonnay,
Margaret River WA
13 / 60

RED

First Creek 'Botanica' Pinot Noir,
Central Ranges, NSW

12 / 55

Barone Ricasoli Chianti Classico
Tuscany, ITA

16 / 65

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

13 / 60

Motley Cru Shiraz
Central Victoria, VIC

12 / 55

Saltram 1859 Shiraz,
Barossa Valley, SA

12 / 55

Here & Now Cabernet Merlot,
NSW

10 / 45

Juniper Small Batch
Cabernet Sauvignon,
Coonawarra, SA

16 / 65

ROSÉ

Twelve Signs,
Hilltops, NSW

12 / 55

Mirabeau Classic,
Provence, FRA

14 / 65

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

COCKTAILS

SPIRITS

from 10

PREMIUM SPIRITS

from 12

APERITIFS & DIGESTIFS

from 9

Perfect Pour
Campari Soda
10

HERITAGE COCKTAILS

Aperol Spritz
Aperol Aperitivo, prosecco,
soda, fresh orange
17

Negroni
Tanqueray, Cinzano 1757 Rossa,
Campari
17

Mai Tai
Pampero Especial, triple sec,
lime, almond, mint sprig
18

Margarita
Espolon Blanco, triple sec, lime
17

Espresso Martini
Ketel One, coffee liqueur,
espresso
17

Blood & Sand
Johnnie Walker Black,
sweet vermouth, cherry,
orange
18